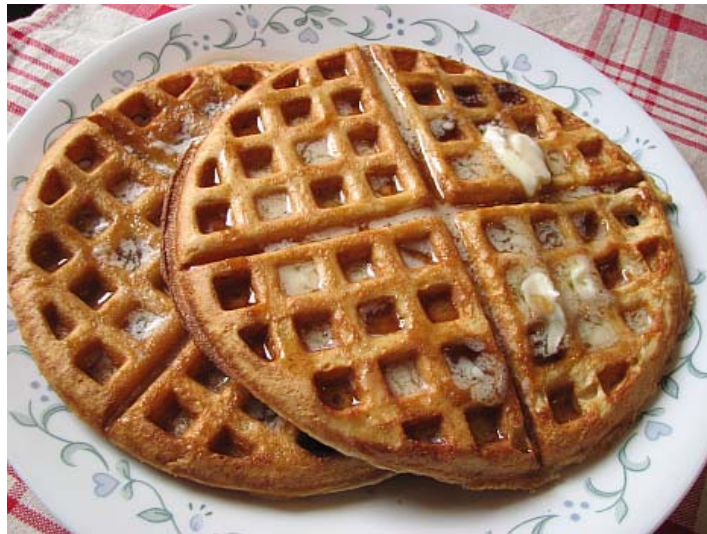


Sourdough Waffles



An incredibly crisp, delicious Sourdough Waffle recipe.
Makes approximately 10 - 8 inch round waffles.

Add together in first bowl:

- ❖ 2 cups sourdough starter - 18 oz
- ❖ 1 cup water - 8 oz
- ❖ 1 cup milk - 8 oz (or instead, use one cup warm water + 1/2 cup dry milk)
- ❖ 4 beaten large eggs
- ❖ 2 Tablespoons of malt syrup - 2 oz
- ❖ 1 cube butter melted, cooled slightly or 1/2 cup of oil - 4 oz

In second bowl mix together:

- ❖ 2 & 1/2 cups of all purpose flour - 11.5 oz
- ❖ 2 teaspoons salt - .24 oz
- ❖ 1 teaspoon baking soda - .2 oz
- ❖ 1 Tablespoon baking powder - .5 oz

Stir the dry ingredients into the wet ingredients; add more water if batter is too thick (waffle batter needs to be on the thin side but not too thin!). Heat your waffle iron to its hottest setting, because sourdough needs really hot temperatures, cook, enjoy!

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