

Sourdough Starter Waffle

*What you do when you have extra sourdough starter?
Please do not discard the discard...you can make
these waffles, they are so light and crispy!*



My sourdough starter is really taking off...and it is so much fun seeing all the growth and the yeast smell mixed with the sour of the lactobacillus...what a fun thing to culture.

I got to a point that I can literally feed my sourdough starter only twice a month...even so, when this time comes, and I do not need to bake bread I feel so bad having to discard the extra starter, so I search and search to see what I could make with it...the choices are endless...so this week I decided to try the sourdough waffle.

I served these waffles with dulce de leche...the combination of the gooey dulce de leche with the light and crispy waffles with a hint of tanginess were just delightful.

The recipe calls for you to have some preparation a day before you can serve the waffles, so plan ahead. This recipe was basically originated from here with minor adjustment.

Ingredients:

- 100 g sourdough discard
- 50 g water
- 50 g all-purpose flour
- 4 tablespoons melted butter
- 2 tablespoons sugar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla extract
- 2 eggs, lightly beaten
- $\frac{1}{2}$ teaspoon baking soda



Method:

Combine the sourdough starter, water, and flour in a medium bowl. Cover and leave at room temperature on the countertop overnight.

In the morning, when ready, whisk together the eggs, melted butter, sugar, salt, vanilla, and the baking soda together.

Fold gently the egg mixture into the sourdough.

Preheat and grease a waffle iron. Pour approximately $\frac{1}{3}$ cup of

the waffle batter into the center of the iron. Close and bake until golden brown, by following the instructions of your waffle iron.

Serve warm with syrup or anything you like.





I hope you give this recipe a try in case you have extra sourdough starter...or just plan to have some extra to make these waffles.

If you enjoy this recipe you might want to check on Yeast Raised Waffle or Waffle Iron Churros.



Did you know that sourdough dough is fermented by a combination of wild yeast and lactobacillus? Lactobacillus is the bacillus used to produce yogurt, sauerkraut, cheese and other

fermented food products.

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a colorful day!***