

# Sourdough Starter Waffles

This is an easy way to whip up some sourdough waffles, using either stiff starter or liquid starter

## Ingredients

### STIFF STARTER:

- 210 grams stiff starter
- 165 grams milk (~ 1 cup)

### LIQUID STARTER (100% HYDRATION)

- 275 grams liquid starter
- 100 grams milk

### REMAINING INGREDIENTS (BOTH OPTIONS)

- 5 grams baking powder (1.5 tsp)
- 1 gram sea salt (1/4 tsp)
- 5 grams vanilla extract
- 2 eggs, beaten (~ 100 grams)
- 2 tbsp melted butter or olive oil

## Directions

1. Preheat your waffle maker or waffle iron.
2. Whip eggs, then add liquid ingredients (including sourdough starter) and mix with danish dough whisk. If using stiff starter, it'll take a little longer to hydrate and convert into a waffle batter, so be aware.
3. In a separate bowl, mill the flour, and mix together with dry ingredients using a whisk or a fork.
4. Mix together the wet and dry ingredients.
5. Follow your waffle maker directions, and let cool on a wire rack to maintain crispness or serve immediately.

