



Overnight Sourdough Waffles

Scaled for Custom scale • Target dough: 146 g • Hydration: 189.1%

Ingredients

- 31 g wheat berries, soft (red or white)
- 63 g milk, whole
- 0.3 g sea salt (1/4 tsp)
- 13 g sourdough starter, stiff (OR liquid sourdough starter)
- Next Day Ingredients:
- 1.5 g baking powder
- 6 g sugar, granulated (optional)
- 1.5 g extract, vanilla
- 25 g egg, whole (2 eggs)
- 6.5 g butter (melted)

Directions

1. Mill the flour as fine as you can.
2. Add flour, liquid, sea salt, starter, and ground flax if using to a bowl with room to grow. Mix well.
3. Let the mixture rest overnight (covered) to fully absorb the liquid, ferment (creating leavening power), and soften the dough. It's done resting when bubbles have formed on the surface of the batter.

THE NEXT DAY:

5. Preheat waffle maker.
6. Add next day ingredients to the mixing bowl, and mix with a danish dough whisk.
7. Add mix-ins like blueberries, chocolate chips, or diced apples and granola.
8. Ladle ~ 1/4 cup of batter into each waffle well, and close the waffle iron. Let it cook until the green light illuminates.
9. Open the waffle maker, and remove the waffles carefully - we don't want to scratch the non-stick surface with sharp tools.

Notes

Equipment

[Cuisinart 4-slice Belgian Waffle Maker](#)

[Danish Dough Whisks](#)

Make it Vegan

- replace the eggs with 2 flax eggs (2 tbsp flax seeds, ground + 6 tbsp water)
- use plant milk or water in place of milk
- replace butter with olive, avocado or coconut oil

Tips

If the mixture feels too thin, opt for a dry sugar like date sugar to absorb the extra liquid, or add a little more flour.

If it feels too thick, use a liquid sweetener, add a 1 tbsp of liquid at a time, or consider adding another egg.

Did You Know

These can be frozen and used for quick breakfast on the go wins? Just freeze them single file on a baking sheet before putting them into a freezer bag. I like to separate them with a little parchment paper to prevent sticking together.