

# Sourdough Starter Waffles

Scaled for Custom scale • Target dough: 3,556 g • Hydration: 120.8%

## Ingredients

- Stiff Starter:
- 840 g sourdough starter, stiff
- 660 g milk, whole
- Liquid Starter (100% Hydration):
- 1100 g sourdough starter, liquid
- 400 g milk, whole
- Remaining Ingredients (both options):
- 20 g baking powder
- 4 g sea salt
- 400 g egg, whole (2 eggs, beaten)
- 20 g extract, vanilla
- 112 g butter (melted (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.

## Notes