

Sourdough Waffle Formula

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(makes three 8" waffles)

- **96 grams sourdough starter @ 100%**
- **88 grams water**
- **55 grams milk**
- **1 large beaten egg**
- **11 grams malt or maple syrup**
- **35 grams butter melted, cooled slightly**
- **77 grams all-purpose flour**
- **3 grams salt**
- **1/4 teaspoon baking soda – 1 grams**
- **1 teaspoons baking powder – 5 grams**

Whisk together the starter, water, milk, egg, malt syrup and butter. In a separate bowl stir together the flour, salt, baking soda and baking powder. Combine the contents of the two bowls together just until mixed. Drop by 1/3-1/2 cupfuls onto waffle iron which is set to the highest temperature. Cook until waffle stem diminishes and the waffle looks golden brown and crisp. Serve immediately with butter and syrup or fruit and whipped cream.

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