

### Brown Sugar Sourdough Waffles (makes 5-6 waffles)

113 grams (½ cup) melted salted butter.  
50 grams (¼ cup) of packed brown sugar.  
235 grams (1 cup) of sourdough starter discard.  
2 egg yolks beaten.  
115 grams of milk (½ cup) of whole milk.  
1 tsp vanilla.  
120 grams (1 cup) flour.  
¼ tsp baking soda.  
2 large egg whites.

### Spicy Brown Sugar Maple Syrup

100 grams (½ cup) packed dark brown sugar.  
111 grams (¼ cup) water.  
156 grams (½ cup) real maple syrup.  
¼ tsp cinnamon.  
¼ tsp nutmeg.  
½ tsp vanilla.

2-3 sliced ripe bananas (optional)

Mix melted butter with brown sugar, whisk in sourdough starter, egg yolks. Then add flour, baking soda and milk at once and whisk. Beat egg whites until stiff peaks form. Fold the egg whites carefully into the first mixture until well combined. Pour by about 1/3-1/2 cupfuls onto hot griddle and cook until golden brown on both sides.

For the syrup, bring sugar, water and syrup to a boil, boil for three minutes, remove from heat and whisk in cinnamon and nutmeg. Let cool to room temperature before using.

Serve waffles while hot with butter, sliced bananas and Spicy Brown Sugar Maple Syrup.