

Brown Sugar Sourdough Waffles

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(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 and egg yolks. Add flour, baking soda and milk and vanilla all at once and whisk just until combined. Beat egg whites until stiff peaks form. Fold the egg whites carefully into the batter until mixture until well combined. Pour by about 1/3-1/2 cupfuls onto hot waffle iron and cook until golden brown.

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.

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