

Sourdough Fluffy Waffles

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(makes five 7.5" waffles)

The night before you make waffles:

- 185 grams sourdough starter @100% hydration
- 185 grams of liquid (I used 100 grams of water and 85 grams of full fat milk).
- 185 grams of flour (I used 45 grams of whole wheat flour and 140 grams of all-purpose flour)

In a medium-large mixing bowl combine starter, liquid and flour, cover and let set at room temperature overnight.

The next morning:

- 113 grams of salted butter melted
- 3 large eggs
- 6 grams of salt (if using unsalted butter then use 10 grams of salt).
- 18 grams of sugar
- 15 grams of water
- 6 grams of baking soda

Preheat your waffle iron. In a separate large bowl whip your melted butter, eggs and salt. Add the reserved sourdough mixture that sat overnight at room temperature. Whisk until smooth. Mix the water with baking soda in a small dish and then whip into the batter. The batter will turn fluffy immediately, so have your waffle iron hot and ready to go when the batter is finished.

I used 400F/204C and baked/griddled each waffle for 2.5 minutes

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