

Sourdough Waffles from She Makes and Bakes

Prep time 20 minutes (but also has to sit overnight) Cook time 5 minutes

Overnight Sponge

2 cups flour

2 tablespoons sugar

2 cups buttermilk

1 cup **unfed** [sourdough starter](#)

Waffle Batter

All of the overnight sponge

2 eggs

1/4 cup vegetable oil or melted butter

3/4 teaspoon salt

1 teaspoon baking soda

To make the overnight sponge, stir your sourdough starter and pour one cup of it into a large bowl. Add the flour, sugar, and buttermilk. Stir together, cover, and let sit at room temperature overnight.

The next morning, beat together the eggs and oil or cooled butter. Add to the sponge along with the salt and baking soda. Stir to combine. The batter will bubble. Pour the batter into your greased waffle iron and cook according to the instructions of your waffle iron. You also can make pancakes with this batter. Serve immediately.

This made 20 individual squares in my waffle iron.

Source: King Arthur Flour