

Sourdough Waffles

<http://userealbutter.com/2018/02/25/sourdough-waffles-recipe/>
from *King Arthur Flour*

overnight sponge

2 cups (250g) all-purpose flour
2 tbsps (25g) granulated sugar
2 cups buttermilk
1 cup (240g) sourdough starter, unfed/discard

batter

overnight sponge
2 large eggs
1/4 cup melted butter (cooled) or vegetable oil
3/4 tsp salt
1 tsp baking soda

Mix the sponge the night before: Stir down your refrigerated starter to release any air bubbles. Measure out 1 cup of the starter. [At this point, you can feed the remaining starter if necessary.] Mix the flour, sugar, buttermilk, and 1 cup of sourdough starter together. Cover with plastic and let rest at room temperature overnight or 8-12 hours.

Make the waffles: Uncover the sponge. Beat the eggs and stir in the butter (or oil). Stir the mixture into the sponge. Add the salt and baking soda to the batter and stir to combine. Cook your waffles according to the waffle iron instructions or make pancakes with the batter as you desire. Makes 4-6 Belgian waffles or a dozen 8-inch waffles or 2 dozen medium pancakes.

To freeze: Allow to cool completely. Layer with a sheet of wax paper and place in gallon ziploc bags. Freeze for up to a couple of months. Reheat in a medium oven (350°F) until outside is crisp.