

Sourdough Sour Cream Waffles

These waffles are made swiftly with that “throw-away” starter and rich sour cream. Tangy and slightly sweet, these waffles will be a hit in the kitchen, for their simplicity, and at the table for their flavor. Double the recipe for frozen waffles.



Ingredients

- 2 eggs
- 2 cups discarded sourdough starter
- 1 tablespoon vanilla extract
- $\frac{2}{3}$ cup sour cream
- 2 tablespoons melted butter
- 1 tablespoon honey
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon sea salt
- $\frac{1}{2}$ teaspoon baking soda

Instructions

1. Preheat waffle maker as directed by the manufacturer.
2. In a the Bosch bowl with the whips, beat eggs. Whisk in starter, vanilla, sour cream, melted butter, and honey.
3. In a separate small bowl stir together baking powder, sea salt, and baking soda. Add the dry ingredients to the wet and stir just until combined.
4. Grease or butter waffle maker, if necessary, and pour in batter and cook according to the manufacturer’s instructions.
5. Serve with your favorite toppings.