



Sam39s Sourdough Waffles

Jacob · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 40 mins

Description

This sourdough waffle recipe is simple to remember and asks for minimal amounts of perishables making it great for campouts or fundraising breakfasts. The waffles are crispy outside and super soft within. I got this recipe from a friend who used it to make fantastic sourdough pancakes. Thanks Mr Hannula.

Ingredients

— - 2 cups all-purpose flour - 1 ½ cups water - 1 cup sourdough starter - ½ cup vegetable oil - 2 eggs - 2 tablespoons white sugar - 2 teaspoons salt - 1 tablespoon water - 1 teaspoon baking soda

Instructions

1. Mix flour
2. 1 1/2 cups water
3. and sourdough starter together in a large bowl to make batter; cover loosely with plastic wrap and let sit in a warm place until filled with large holes and bubbles
4. 4 hours to overnight. Stir oil
5. eggs
6. sugar
7. and salt into the batter; mix well to combine. Whisk 1 tablespoon water and baking soda together in a small bowl until dissolved. Fold into the batter with a rubber spatula. Preheat a waffle iron according to the manufacturer's instructions. Pour about 1/3 cup batter onto preheated iron and bake until crisp and golden
8. according to manufacturer's instructions
9. about 3 minutes. Continue making waffles until all remaining batter is used.