

Sourdough Waffles (2-3 Belgian waffles or 4 classic waffles)

Ingredients:

- 1/4 cup (60g) **active sourdough starter**
- 1/2 cup (120g) **milk**
- 1/2 cup (60g) **flour**
- 1 tbsp **sugar**
- 1/4 tsp **salt**
- 1 egg
- 1/2 tsp **baking soda**
- 1 tbsp **melted butter**

Instructions:

- 1 Batter:** Mix starter, milk, flour, sugar, and salt. Let rest for 30 minutes.
- 2 Cook:** Add the baking soda and melted butter, then cook in a waffle iron according to manufacturer instructions.