

Sourdough Waffles

Discard friendly recipe

Yields 12 waffles

Ingredients:

- 200g Non active Sourdough Starter [discard]
- 500g Warm Milk (*non dairy milk such as coconut or almond work great*)
- 80g Coconut Oil or Melted Butter
- 2 Eggs
- 50g Maple Syrup
- 150g All Purpose Flour
- 150g Spelt Flour
- 6g Salt

Directions:

1. In a mixing bowl whisk the first 5 ingredients until well combined, then add the flour and salt and continue to mix until smooth.
 2. Cover the bowl and refrigerate for 8-12 hours.
 3. When ready, remove the batter from fridge and stir.
 4. Scoop the batter into your waffle iron and cook according to its directions.
- ❖ This recipe also works great for pancakes.