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# Sourdough Waffles

**Prep:** 10 mins

**Cook:** 12 mins

**Total:** 22 mins

**Servings:** 3 servings

**Yields:** 3 waffles

12 RATINGS

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These sourdough waffles are a great way to make use of your discarded sourdough starter. Plus, they have a pleasant tang that's reminiscent of [buttermilk](#) and goes perfectly with breakfast. Whip up a batch of these and weekend brunch won't ever be the same again.

These waffles are incredibly simple to make. Because they are sourdough, they taste delicious with just butter and syrup. You can also dress them up with mix-ins like chocolate chips, blueberries, and nuts—this batter can handle it all.

If you are like most home bread bakers, you probably do not discard this much [sourdough starter](#) in one feeding. It is better, in fact, to build up your collection of discarded starter over a few days. When you do a feeding, put your discard into a storage container with a lid and put it in the refrigerator. Add to it every time you do a feeding, and pretty soon you will have enough to make these waffles. Refrigerated starter discard gets more tangy with time, so doing it this way builds a lot of flavor into this waffle batter.

The only problem with waffles is that you can only make one at a time. If you must wait for your fellow diners, don't worry. The waffles will stay fresh in the 200 F oven while the others cook.

## Ingredients

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190 grams sourdough starter

100 grams milk

2 large eggs

100 grams flour

1 1/2 teaspoons baking powder

30 grams sugar

5 grams salt

20 grams butter (melted)

## Steps to Make It

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- 01 Gather the ingredients.
- 02 Preheat your waffle iron to medium or dark and preheat your oven to 200 F.
- 03 In a large bowl, whisk together the sourdough starter, milk, and eggs until completely incorporated.
- 04 In another bowl, mix together the flour, baking powder, sugar, and salt.
- 05 Add the dry ingredients to the wet. Add the melted butter and mix until just incorporated.
- 06 Ladle onto the preheated waffle iron. Cook for approximately 4 minutes until golden brown and fragrant. Times will vary depending on your specific waffle iron.
- 07 Keep the first waffles warm in the oven while you cook the rest of the batter. When all of the waffles are done, remove from oven and serve immediately. Store leftovers in an airtight container for up to three days and heat before serving.

## Recipe Variations

These waffles make a great stand-alone breakfast and they are fantastic as part of a big brunch spread. They also hold up well under extra toppings:

- Top with berries and whipped cream.
- Use as the bread element of a breakfast sandwich.
- Top with [fried chicken](#) and serve with syrup and hot sauce. The sourdough flavor of these waffles pairs beautifully with the chicken.
- Or go full savory, with toppings like [gravy](#), cheese, bacon, and eggs.

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Recipe Tags:

