

SOURDOUGH

DISCARD WAFFLES

DELICIOUS - USES ALL DISCARD



INGREDIENTS

2 Cups Starter (discard)
1/4 Cup Yogurt or Applesauce
3 Tablespoons Brown Sugar
1 Tablespoon Melted Butter -
2 Eggs
1 1/2 Teaspoon Vanilla Extract
1 Teaspoon Salt
1 Teaspoon Baking Soda
1/2 Teaspoon Cinnamon

DIRECTIONS

1. Mix together all ingredients, make sure to add the baking soda last.
2. Heat a skillet (I use cast iron) on medium heat OR Waffle Maker - pour batter in desired amounts. I do approx 1/2 cup
3. Flip pancakes when you see lots of bubbles come through. Flipping too early will cause the pancake to stick and become a mess. Cook waffles according to waffle maker instructions.

Note: You may use additional butter in your skillet to help prevent sticking.



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