

SOURDOUGH WAFFLES

Ingredients:

310mL	Flour	15mL	Sugar
10mL	Baking Powder	1	Egg
1mL	Baking Soda	250mL	Sourdough Starter
2mL	Salt	60mL	Vegetable Oil
		185mL	Milk

Instructions:

1. Preheat waffle iron and set table
2. In a large bowl, stir together flour, baking powder, baking soda, salt and sugar. Set aside.
3. In a medium bowl, beat egg. Stir in sourdough starter, oil and milk
4. Stir liquid into flour mixture until dry ingredients are **just moistened**
5. Grease waffle iron with oil and pour 60 – 125mL onto preheated iron for each waffle.
6. Bake 1 – 2 minutes or until golden brown
7. Stack on a plate and cover with tea towel until ready to eat