



Overnight Sourdough Waffles

Combine the following the night before:

- 2 cups buttermilk
- 1 cup sourdough discard
- 1 $\frac{3}{4}$ cups Khorasan Flour
- 3 TBS sugar

Mix well. Cover the mix and let it rest on the counter overnight (up to 8 hours). It should be light and bubbly in the morning.

In the morning, when you are ready to cook these up, mix in:

- 2 eggs
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ cup oil
- 1 $\frac{1}{2}$ teaspoons baking soda

Stir in these remaining ingredients and cook according to your waffle iron instructions. (Mine takes about 4 minutes to cook.)

These are so quick and easy; light and fluffy!

We like to top with syrup, fruit, applesauce and sometimes yogurt. Enjoy!!