

The Best Sourdough Waffles (Simple Life by Kels)

Overnight Sponge:

2 c. whole wheat flour (can sub AP or Kamut)
1 c. live natural yeast
2 c. milk of choice
2 T. coconut sugar

Combine the sponge ingredients the night before. Cover with a dish towel or lid. Set on counter overnight to rise.

Waffle Batter:

Overnight sponge	1 t. baking soda
2 eggs	1 t. vanilla
1/4 c. melted butter or coconut oil	Cinnamon to taste (if desired)
3/4 t. salt	

Instructions:

1. In a small bowl, whisk together the eggs, melted butter, and vanilla.
2. Add to the sponge and combine. Add cinnamon, salt, and baking soda and stir well.
3. Pour the batter onto your preheated, greased waffle iron. Serve hot!