

Cinnamon Sugar Sourdough Waffles

BY EMILIE RAFFA MARCH 2020 ARTISAN SOURDOUGH MADE SIMPLE



One of the easiest ways to use leftover sourdough starter is to make waffles. Crispy on the outside and light and fluffy in the middle, these cinnamon sugar waffles are incredible. Top with your choice of seasonal fruit, coconut flakes, and a dollop of fresh whipped cream for the ultimate homemade breakfast.

YIELD: 4 waffles

INGREDIENTS

Cinnamon sugar:

- ¼ cup (50 g) sugar
- 1 tsp (3 g) cinnamon

Waffles:

- ½ cup (120 g) leftover starter
- 1 cup (240 ml) milk, whole or 2%
- 3 tbsp (42 g) unsalted butter, melted, divided
- 1 large egg
- 1 cup (120 g) all-purpose flour
- 1 tbsp (12 g) sugar
- 2 tsp (10 g) baking powder
- ½ tsp fine sea salt
- Cooking spray, for coating

Toppings:

- 1 cup (165 g) cubed pineapple
- Handful of mixed seasonal berries
- ¼ cup (30 g) coconut flakes
- Maple syrup, to serve

PREPARATION

Combine the cinnamon and sugar in a shallow bowl.

Preheat your waffle iron according to the manufacturer's instructions. Add the leftover starter, milk, 2 tablespoons (28 g) of melted butter, and egg into a large bowl. Whisk well to combine. Add the flour, sugar, baking powder, and salt and continue to whisk until smooth. If the batter seems too thick, add more milk to thin out the texture. This will all depend on the consistency of your sourdough starter.

Lightly coat the waffle iron with cooking spray. Ladle some of the batter into the waffle iron to fill the pan. Cook for 3 to 5 minutes, or until golden and crisp. Transfer to a cutting board and brush lightly with some of the remaining melted butter. Press the waffle into the cinnamon sugar to coat on both sides. Repeat to cook the rest of the waffles.

To serve, top your waffles with the pineapple, mixed berries, and coconut flakes. Enjoy with sweet maple syrup on the side.

TIP: Once completely cool, these waffles can be frozen for up to 2 months. Cover in plastic wrap and a layer of foil before freezing. Bake frozen at 350°F (180°C) until warmed through.