

## Sourdough Discard Waffles

### Ingredients:

- 450-500 g sourdough discard (*2 cups*)
- 2 large eggs (*50 g each*)
- 50 g honey (*about 2 tbsp*)
- 25 g oil or melted butter (*2 tbsp*)
- 5 g salt (*1 tsp*)
- 5 g baking powder (*1 tsp*)
- Optional:** 1 tsp vanilla, ½ tsp cinnamon, citrus zest, and/or your favorite inclusions (*such as blueberries, chocolate chips, or sprinkles*)

### Directions:

- 1) **Preheat** a waffle iron.
- 2) **Mix** all the ingredients together (*except any optional inclusions*) in a medium mixing bowl.
- 3) **Scoop** batter into waffle maker. **Top** with any desired inclusions (*blueberries, chocolate chips, sprinkles*).
- 4) **Cook** in waffle maker according to the manufacturer's instructions.
- 5) **Repeat** for the remainder of the batter (*about 5 waffles*).
- 6) **Enjoy!**
- 7) **How to store:** These are best eaten fresh, but will store on the counter for one to two days, in the fridge five to seven days, or in the freezer.  
  
**To reheat:** Toast 2-3 minutes from room temperature, 3-4 minutes from refrigerator, or 4-5 minutes from frozen.