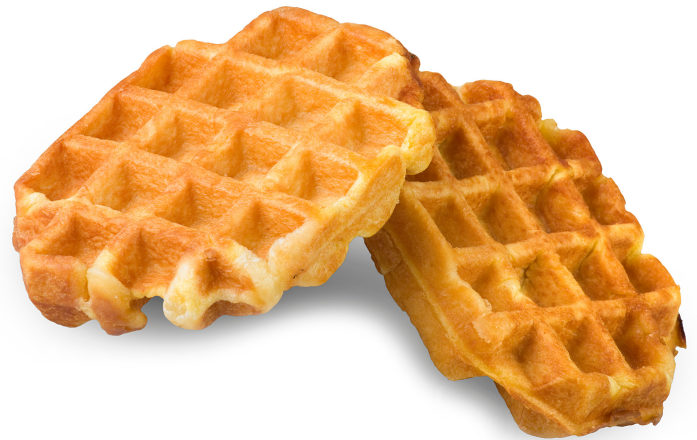


# Fluffy Sourdough Waffles

- 1 cup sourdough starter–room temp and recently fed (226 grams)
- 1 egg–room temperature
- 2 tablespoon sugar in the raw or 2 tablespoons honey (25 grams)
- 2 tablespoons melted Ghee, coconut oil, butter or oil (28 grams)
- 1 teaspoon vanilla extract (4.2 grams)
- 1 teaspoon of sea salt (1.5 grams)
- 1 teaspoon baking powder (4.6 grams)
- 1/4 teaspoon baking soda (1.1 grams)
- 1/2 teaspoon cinnamon–optional (1.3 grams) (best if using fruit in the waffles)
- Oil for the waffle maker
- Butter
- Optional–whipped topping, chocolate chips, berries, and fresh fruit

## Waffle Directions

1. Melt the ghee or butter and cool
2. Add the following ingredients in order
3. Egg
4. Sugar or honey
5. Ghee or butter
6. Moonshine vanilla extract
7. Salt (mix all these well)
8. Cinnamon if using
9. Sourdough starter
10. Add the baking powder and baking soda \*\*



**\*\*Sprinkle the baking powder and baking soda last and work fast, it will get foamy but that is what makes the waffles light.**

**NOTE:** Ensure the waffle iron is fully hot and ready before mixing all the ingredients. The foaminess doesn't last long. Don't overmix the batter once adding the baking powder and soda.

Get more recipes at the [blog](#) and watch the [YouTube videos](#)

**BLOG:** [farmhouse-bc.com](http://farmhouse-bc.com)

**YOUTUBE:** [youtube.com/c/FarmhouseBC](https://youtube.com/c/FarmhouseBC)