

Sourdough waffles (or pancakes)

There are two variations below—one is for a small batch and second is for one that can be scaled up to larger quantities. Final consistency should be similar to cake/pancake batter. Both recipes use the same directions.

	Small Batch (4–6 waffles)	grams	ounces		Scalable Batch (16 waffles)	grams	ounces
Sourdough	1 Cup	271	9.55		4 Cups	1,085	38.2
Sugar	2 TBS	25	0.88		1/2 Cup	100	3.5
Oil	3 TBS	37	1.3		3/4 Cup	600	5.25
Egg (1 large)	1	150	1.75		3 (2 if extra large)	600	5.25
Kosher Salt	1/4 tsp	3	0.15		2 tsp	17	0.5
baking soda 1/4 tsp (0.05 oz/ 2 g) per approximate cup of batter							

*Overview: Mix the sourdough, sugar, salt, and the egg together until smooth. Add the oil and mix to blend into the batter. Preheat your waffle iron. **When you add each portion of baking soda to sourdough batter in the final step below, batter will double in volume.** If you are making the small batch, pour half of the batter into a second container that will hold 3–4 cups. If you’re making a larger volume of batter using the scalable recipe, pour about 1 cup of batter into a 3–4 cup bowl with a spout.*

Directions

When the waffle iron is hot, put 1/4 tsp of baking soda into a shot glass and dribble in a little water. The idea is to have just enough water so that you can swirl the soda into suspension with your little finger and then pour it into approximately 1 cup of batter. Fold the baking soda in and the batter will swell to almost double its volume. Pour batter in iron to about 3/4 full. When you are done cooking the two waffles, add another 1/4 tsp of baking soda and water to the next batter portion, mix and continue on.

Notes:

Bill’s Lineage and Life Style: My sourdough starter, (named Chef Bill) was “born” in 1974 from a San Francisco dry starter mix and lives in a loosely covered crock on our kitchen counter. Bill is fed two or three times a week to keep him healthy and happy. If we are leaving on vacation, Bill is fed and put in the refrigerator.

Care and Feeding: Feeding procedure is to stir Bill up and pour out 2/3 of his volume, which I keep at 2–3 cups. Add water and all-purpose white flour to bring the volume back up. You want the consistency of thick, cake batter which is about 50/50 water and flour. Bill should be bubbling by the next day if the temps are 65–70 F (18–21C). If/When you get an amber liquid or a “ugly, smelly skin” on top, simply pour/scrape it off. Bill is pretty tolerant and resilient so just add water, stir, and pour off 2/3 of the volume several times. As long as the liquid isn’t totally clear after these dilutions, Bill will recover. Add flour and water to proper thickness and volume. If Bill isn’t bubbling again in 2 days—stir, pour off 2/3, add flour and water again. If you really feel that your Bill has died, contact me and I’ll send you a fresh start of Chef Bill. (Although you can keep Bill in the refrigerator, be aware that you want to keep a loose lid on the container and that you will need an extra day or so to revive him before each use.)