

# Overnight Sourdough Waffles (no dairy in sponge)

My original recipe has dairy in the sponge, however I wanted to offer an alternative recipe for those that are uncomfortable letting dairy sit out on the counter overnight.

You can view the original recipe at:

<https://savorthebest.com/overnight-sourdough-waffles/>



SavorTheBest.com

SERVINGS: 10 WAFFLES

COOKING TIME: 4 MIN

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## INGREDIENTS

### The Night Before Cooking:

- 1 cup sourdough starter (240 grams)
- 1 cup flour (120 grams)
- ½ cups water (113 grams)

### In the Morning:

- ¾ cup milk (170 grams)
- 6 tablespoons melted butter
- 2 egg yolks
- ¼ cup flour (30 grams)
- ¾ teaspoon salt
- ½ teaspoon baking soda
- 2 egg whites

## DIRECTIONS

### The night before:

1. Mix sourdough starter, flour, and water together in a large bowl. Cover loosely with plastic wrap and let sit on the countertop overnight.

### In the morning:

1. Preheat your waffle iron.
2. Stir in the milk, melted butter, and egg yolks.
3. Combine ¼ flour with the salt and baking soda then fold into the batter.
4. Beat the egg whites until they have stiff peaks then gently fold them into the batter.
5. Pour the batter onto the preheated waffle iron and bake until crisp and golden, about 3 to 4 minutes.

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