**Overnight sourdough waffles or pancakes, Like Mother, Like Daughter**

Makes about 6 Belgian waffles and a platter of pancakes enough for 4 people. Leftovers can be cooled and popped in the freezer or kept in the fridge for a day or two. Reheat in the toaster or oven.

# Directions:

This recipe is in two parts. Read both parts to see what ingredients you need!

**The evening before:**

**1 cup (210-250 grams) starter** (when your starter is very active and mature, you can use as little as ¼ cup; just add water and flour to make one cup)

**NB:** [If you don’t have starter or your starter is not very active:

1 tsp. yeast]

**2 cups flour** (I like to use ½ c. whole wheat flour and 1 ½ cups all-purpose flour)

**2 cups milk** (or water; you can add dried milk powder the next day with the other ingredients)

Mix well with a whisk. Cover and leave out on the counter. You don’t have to worry: it’s fermenting – nothing will happen to the milk.

**The next day:**

Mix together in a separate bowl (you can just add directly to the overnight mix but it deflates it less if you premix and then add):

**¼ cup melted and cooled butter or oil such as peanut, avocado, coconut, or cooking olive oil**

**2/3 cup of dry milk powder** if you didn’t use milk in the overnight mix (sometimes I don’t want to use up my fresh milk for this)

**2 eggs**

**1 tsp. table salt** (more if you’re using flake salt)

**1 tsp. baking powder**

Add to the overnight mix and whisk gently, folding in.

Allow to stand for about 20 minutes while you prep your other breakfast things, heat up your pan or waffle iron, and tidy up.

Make your pancakes and/or waffles the way you usually do!

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