

WAFFLES - SOURDOUGH - Evelyn Huddle GOOD

Serves 3-4

Evening before: 2 C warm water

2-1/2 C flour

1 pkg. yeast

That day: Mix: 1 egg

2 T cooking oil (6 T for waffles)

1/4 C instant or evaporated milk

Then blend dry in small bowl:

1 t salt, 1 t soda, 2 T sugar

Sprinkle over batter and fold in gently. This will leaven and cause a foaming action. Let rest 5 min., then drop with a tablespoon to make

dollar-size pancakes on a hot, lightly greased griddle. If batter is too thick to drop off spoon smoothly, it wasn't warm enough during the night to ferment properly so add a small amount of liquid milk.

Sourdoughs require a hotter griddle in order to brown. Makes 25 dollar size pan cakes.

(I turn on the oven to 150, cover the bowl with saran wrap set it in the oven and turn the oven off and leave it over night.)