



Lemon Blueberry Whole Wheat Sourdough Waffles

YIELDS: 12 WAFFLES

Ingredients

- 275 g Anita's Stone Ground Whole Wheat Flour
- 1 tsp baking powder
- 1/2 tsp salt
- 2 eggs room temp
- 2 tsp sugar
- 1 1/4 cup milk room temp
- 1 tsp vanilla
- Zest of two lemons
- 1 cup sourdough starter
- 3/4 cup fresh blueberries
- 1/2 cup melted butter

Instructions

1. Combine flour, baking powder and salt in a large bowl.
2. In a separate bowl, combine the eggs, milk, sugar, vanilla, lemon zest, sourdough starter and melted butter.
3. Pour the wet ingredients into the dry ingredients and whisk until fully combined. Stir in blueberries.
4. Preheat and oil the waffle iron (do not use cooking spray)
5. Add 1/3 cup of batter for each waffle (or the appropriate amount for your waffle iron) and cook until crisp and golden.

