

# Sourdough Pumpkin Spice Waffles – Comfort du Jour

If you have never tried them, sourdough waffles are the best thing going—with delicate, crispy exterior and soft, fluffy goodness on the inside. I made only those two modifications to my favorite sourdough waffle recipe for this fall-favorite variation, and I expect you can do the same with whatever recipe you like to use, sourdough or not.

Obviously, you do need a waffle iron to make waffles. I have had good results using both a Belgian-style maker and a standard square maker, though the recipe will yield different amounts depending on the size of the waffles. No waffle maker, but jonesing for a pumpkin spice breakfast? Reduce the oil a bit, keep everything else the same and make pancakes instead.

## INGREDIENTS

### OVERNIGHT STARTER

- 1/2 cup sourdough discard
- 1 cup cultured buttermilk
- 1 Tbsp. cane sugar
- 1/3 cup pure pumpkin puree
- 1/2 cup all-purpose flour
- 1/2 cup whole wheat pastry flour (or white whole wheat)
- A heaping 1/2 tsp. pumpkin pie spice (or a few pinches each of cinnamon, nutmeg and ginger)

Combine the first four ingredients in a large bowl (twice as large as you think you'll need) until smooth. Stir in the flour and spice ingredients. Cover bowl with plastic wrap or a lid and leave it on the counter overnight to ferment.

### IN THE MORNING

Heat waffle iron to medium heat. Preheat oven to 200°F with oven rack in center position. Place a cooling rack inside a baking sheet inside the oven, for keeping waffles warm while you finish the rest.

- 1 large egg
- 2 Tbsp. canola oil (or melted butter)
- 1/2 tsp. baking soda
- 2 pinches salt

Whisk together these ingredients in a glass measuring cup. Pour the mixture into the pumpkin-sourdough starter and fold together, just until evenly combined. The buttermilk and baking soda will react, and the batter will become rather bubbly and rise in the bowl. Let the batter rest on the counter for about 10 minutes before you proceed with making the waffles.

Follow manufacturer's instructions for making the waffles, transferring them to the oven to keep warm until ready to serve.