

Sourdough Pancake Recipe

1 1/4 c. flour
1 tbsp. sugar
1 1/2 tsp. baking powder
1/8 tsp. baking soda
1/8 tsp. salt
2 tbsp. butter, melted and cooled
1 1/4 c. sourdough (or more, to taste)
2 eggs

If you prefer a looser batter, add some milk, kefir or other liquid.

Makes about 12 pancakes

1. Whisk the flour, sugar, baking powder, baking soda and salt together in a mixing bowl large enough to hold the batter.
2. Beat the eggs, milk and butter together, and add to the dry mix. Incorporate well with a whisk, then let sit for at least 5 minutes. This will allow more bubbles to develop.
3. Heat a pan or griddle. Grease with oil or butter and ladle the batter onto the hot surface. Flip the pancakes when bubbles form on the surface.
4. Cook until golden. Serve hot.

Dress up your batter with:

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