

Sourdough Pancakes Recipe



Making pancakes is a great way to use extra sourdough starter.

Ingredients

- 2 cups fresh sourdough starter
- 1 egg
- 3 tablespoons sugar (rapadura, Sucanat, honey, maple syrup, etc.)
- 2 tablespoons oil
- 3+ tablespoons milk, coconut milk, or water (see below)
- 1 teaspoon baking soda (optional, makes the pancakes fluffier)

Mix together sourdough starter, egg, sugar, oil and baking soda. Use the milk, coconut milk, or water to thin the batter to a pancake batter consistency. (How much you will need depends on the consistency of your sourdough starter.)

Heat a griddle to moderate heat. Melt a slice of butter or coconut oil on the griddle. Once the griddle is hot, use 1/4 cup of batter for each pancake. Cook until golden brown and flip. Cook until golden brown on both sides.

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