



## Sourdough Pancakes

Yield: 32-3" pancakes

If you have a sourdough starter in the refrigerator, there is a good chance it hasn't seen the light of day in quite some time. This is just the recipe to remind you why you have a starter; easy to make and a real crowd pleaser.

Light and fluffy, with a little sourdough tang. Served with breakfast sausage and covered with real maple syrup...yum. Add orange juice and you have the real breakfast of champions!

### **Ingredients**

2 eggs  
¼ cup milk  
2 tablespoons sugar  
1 teaspoon salt  
3 tablespoons butter, melted and cooled  
3 cups sourdough starter  
1 teaspoon baking soda  
1 tablespoon water

Preheat a griddle or frying pan to 375°.

Combine the eggs, milk, sugar, salt and butter in a large bowl. Whisk to combine. Mix in the sourdough starter.

In a small bowl, mix together the baking soda and water. Add to the batter and mix to incorporate. Let rest for 5-10 minutes. You will notice the batter start to bubble, indicating it is ready to use.

The thickness of the batter will depend on the thickness of your starter; but will be thinner than a traditional pancake batter and thicker than a crepe batter. If necessary, thickness can be adjusted by adding a little flour to create a thicker batter and a little milk to create thinner batter.

Lightly grease your griddle, with vegetable oil or butter, if it is not non-stick. Pour batter to make 3" pancakes, just under ¼ cup. Pancakes are ready to turn when the bottom is golden brown and the top is bubbly and starting to dry at the edges. Cook on second side until golden brown and serve.

Pancakes can be held in a 200° oven until all are cooked, but are best right off the griddle.

Tip: To determine the griddle temperature, place a drop of water on the griddle. If it just sits, it is too low. If it immediately evaporates, it is too high. If it forms a ball and dances on the griddle before evaporating, the temperature is 325°. To get to 375°, just turn the temperature up slightly and make minor temperature adjustments as you cook your pancakes. Too low of a griddle temperature will yield tough pancakes and too high will cook too fast on the outside, leaving the inside raw.

*Recipe by David Musial*

