

Sourdough Pancake

Makes a lot

Ingredients	Quantity
Eggs	2
Whole Milk	1 cup
Greek Yogurt	1/4 cup (optional)
Sourdough Starter	1.5 cups
Vanilla	1 tsp
All-Purpose Flour	1.5 cups
Baking Soda	1 tsp
Baking Powder	1 tsp
Sea Salt	1 tsp
Sugar	1/4 cup
Melted Butter	1/4 cup

Option 1 - One Day

1. Beat eggs in a bowl. Stir in milk, yogurt, sourdough starter, and vanilla.
2. Sift together flour, baking soda, baking powder, salt, and sugar in another bowl.
3. Mix dry ingredients with egg mixture. Then, stir in melted butter.
4. Wait 30 mins for starter to be active, then grease griddle and drop on batter
5. Flip once light brown and bubbles appear on top. Don't flip multiple times

Option 2 - Overnight fermentation

- night before, combine milk, sugar, flour, and starter
- morning of, add baking soda, baking powder, butter, salt, and vanilla. Separate yolks from whites - stir yolk and whisk whites to stiff peaks. Fold into bowl before making pancakes