

Sourdough Pancakes

Sourdough pancakes, with their fresh, zesty flavor, make a nice change from boring old regular pancakes. The sourdough flavor will not overwhelm your syrup or toppings, just add an extra bit of punch. And sourdough waffles are a hit at our house served with fruit or maple syrup.



I double this recipe with 3 boys in my house so we can have leftovers!

INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup sourdough starter
- 1 ½ cups milk or maybe a little more depending on your sourdough starter consistency you could also substitute for buttermilk
- Touch of lemon juice and or a little shredded lemon rind
- 1 large egg beaten (separate yoke from whites and whip egg whites to make fluffier)
- 2 tablespoons butter

INSTRUCTIONS

FOR PANCAKES

1. In a large bowl, whisk together the dry ingredients.
2. Fold in all the other ingredients do not over mix if you want your pancakes fluffy.
3. Fold in the egg whites as the last step.
4. Butter or spray a pan well. In our house we use butter.
5. Pour batter on the hot pan. Cook until the pancakes start to bubble in the top, then flip the pancake.

FOR WAFFLES

If you want to make waffles, I use the same recipe, but I separate the eggs and whip up egg whites into large peaks in a mixing blender before I do anything else and set off to the side.