

Sourdough Starter Pancakes

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The traditionally tangy flavors of sourdough are captured in these fluffy, delicious and light pancakes, making a hearty and savory breakfast unlike any other. Use any sourdough starter and mix it with pancake mix ingredients for this one-of-a kind breakfast flapjack.

Ingredients:

1 c. flour
¾ tsp baking soda
½ tsp salt
2 Tbsp sugar
1 tsp baking powder
1 c. sourdough starter
1/3 c. vegetable oil
2 eggs
½ c. milk

Directions:

1. In large bowl sift together baking soda, salt, sugar, and baking powder.
2. In medium bowl add sourdough starter, eggs, oil and milk; beat well. Stir into flour mixture until smooth.
3. Heat a lightly oiled griddle or frying pan over medium high heat. Scoop ¼ c. batter onto griddle, and brown on both sides. Repeat until all batter is used. Serve pancakes hot, topped with syrup.

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