

Best Sourdough Pancakes (Active or Discard Starter)

Yield: Ten 6" Pancakes

Recipe by: Sherida Phibbs

DRY INGREDIENTS

- 190 g all-purpose flour
- 2 tbsp. sugar
- 1/2 tsp. salt
- 2 tsp. baking powder
- 1 tsp. baking soda

WET INGREDIENTS

- 240 g sourdough starter (discard or active)
- 2 large eggs
- 1 cup milk, more if needed for thinning batter
- 1 tsp vanilla
- 3 tbsp. melted unsalted butter or oil, also more to coat the skillet when cooking

IDEAS FOR SERVING

- Pure maple syrup
- Fresh berries
- Apple pie filling
- Cherry pie filling
- Fresh sliced strawberries
- Fresh sliced peaches
- Powdered sugar
- Add chocolate chips or raisins to batter on day of cooking

Food Safety Best Practice: Clean and sanitize work surface. Wash hands before preparing food and after handling eggs.

PREPARE THE NIGHT BEFORE:

1. Mix together the dry mixture, leave out the baking powder and soda.
2. Mix the wet ingredients together.
3. Add the dry into the wet ingredients and mix.
4. Whisk to a smooth consistency, seal with a cover, and refrigerate overnight.
6. Allow the batter to rest for a minimum of 5 minutes, watching for a frothy surface.
7. Cover and place in refrigerator.

DAY OF SERVING:

1. Warm the oven to a cozy 250°F.
2. Add the baking powder and the baking soda into the mixture.
4. In a sizable skillet, melt a dab of butter over a gentle flame.
5. Coat the skillet with the melted butter.
6. Ladle/pour 1/3 cup of batter and cook until the edges rise and bubbles form.
7. Flip with care and cook until golden perfection is achieved.
8. Transfer the pancake to a tray and keep it warm in the oven until serving.
9. Clean the skillet with a paper towel, readying for the next batch.
10. Re-butter and repeat cooking.
11. Serve the warm pancakes.



Sourdough starter fermentation instructions and recipes can be found [on our website](#):



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