

## Best Sourdough Pancakes (TheCleverCarrot.com)

### Dry Ingredients:

1½ c. (190 g) flour, spooned and leveled (can sub part for protein powder 1:1)	½ t. sea salt
2 T. (24 g) sugar	2 t. baking powder
	1 t. baking soda

### Wet Ingredients:

1 c. (240 g) sourdough starter (discard or active starter)	1 c. (240 ml) milk, plus more as needed
2 large eggs	3 T. (42 g) melted unsalted butter or oil, plus more to coat the skillet

### Overnight Preparation:

For thick and fluffy pancakes: Combine the wet and dry ingredients EXCEPT for the baking powder and baking soda. Whisk well, cover and chill overnight. The next day, sift the powders directly over the bowl and whisk again to combine. The texture should be thick, bubbly, and pourable. Add extra milk, 1 tbsp at a time, to thin out the texture if needed. Let the batter sit for at least 5 minutes to aerate; it should be nice and bubbly before using. The batter can be used cold.

For thin and fluffy pancakes: Add all of the ingredients together and chill overnight. No need to add the leavening agents separately.

### Same Day Preparation:

1. Preheat your oven to 250.
2. In a large bowl, whisk the dry ingredients together. Add the wet ingredients. Whisk gently until a smooth batter forms; some lumps are ok.
3. In a large 10-inch skillet (cast iron or non-stick), melt a small pat of butter over medium-low heat. Swirl the pan around to coat.
4. Pour 1/3 cup of batter into the pan. Cook for 1-2 minutes, lowering the heat as needed. When the edges begin to puff up and bubbles appear on the surface, flip it over. Cook for another minute or so. Place the pancake onto a sheet pan and keep warm in the oven while you cook the rest.
5. To continue, use a scrunched up paper towel to wipe out the skillet. Add more butter if the pan gets too dry. Repeat the cooking process until you are finished with the batter.
6. To serve, stack the warm pancakes on a platter for your guests to help themselves. Have plenty of pure maple syrup, fresh berries and powdered sugar at the ready.