

Sourdough Pancakes

- Rating (01-10):** 08
- Hours to prepare:** 14
- Leaven type:** Sourdough 'Discard'
- Recipe Source:** King Arthur Flour
- Bread Volume:** Makes ~24 medium-sized pancakes
- # of Times Baked:** 1
- Last Time Baked:** May 03, 2020

HOLD spot for Photo

Special Notes:

Here are some considerations for the next time that I bake these pancakes:

- Could use ~1/4 cup of vegetable oil instead of the butter

Special Tools:

- Cooking griddle

Ingredients:

Overnight Sponge

<u>INGREDIENT</u>	<u>QUANTITY</u>
Sourdough Starter 'Discard' (unfed)	241g
Unbleached All Purpose Flour	241g
Sugar	28g

Buttermilk 454g (~2 cups)

Pancake Batter

<u>INGREDIENT</u>	<u>QUANTITY</u>
Overnight Sponge	All of it
Large eggs	2
Butter (melted)	57g (~4 Tbsp)
Salt	$\frac{3}{4}$ tsp
Baking Soda	1 tsp

Directions – Night Before Baking:

Prepare the overnight sponge:

1. In a large mixing bowl, stir together the sourdough discard, flour, sugar, and buttermilk
2. Cover and let rest in a cool environment (65F-70F) for about 12 hours

Directions – Baking Day:

Once the overnight sponge is ready, you're ready to whip up the pancakes:

1. In a small bowl, beat together the eggs and the melted butter
2. Add the egg/butter mix to the overnight sponge
3. Add the salt and baking soda, stirring to combine (the batter should bubble)
4. Pour batter onto a greased griddle and cook the pancakes