

## **Sourdough Pancakes Beth Porter '90**

### INGREDIENTS

- 4 Tbsp butter, melted
- 2 eggs
- 1 cup milk (I used almond milk)
- 1 tsp vanilla extract
- 1 ½ cups sourdough starter, stirred
- 1 ½ cups flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt

INSTRUCTIONS In a large bowl, melt the butter. Let it cool slightly, and then add the eggs, milk and vanilla. Stir well.

Add the sourdough starter and stir well.

Add the remaining ingredients and stir well. Let the batter sit for about 30 minutes. (I only wait as long as the cast iron griddle takes to heat up, and they are fine!)

Meanwhile, preheat the griddle. When the batter is ready, gently stir and use 1/3 cup measuring spoon to ladle pancake batter onto the hot griddle. Let the pancake cook for 2-3 minutes, until the edges are showing signs of being cooked and there are bubble on the top. Gently flip the pancake and continue to cook for 1-2 minutes. Serve hot with your desired toppings. We like butter and pure maple syrup