**Sourdough Pancakes**

**Ingredients**

1. 2 eggs, beaten
2. 2 tablespoons sugar
3. 1 ½ teaspoons baking soda
4. 1 teaspoon salt
5. 2 cups of “fed” sourdough starter

**Procedure**

1. Night before, feed the starter – remove the starter culture from the refrigerator and add water and flour in a 2:3 ratio (2 parts water to 3 parts flour). You need enough to have two cups for the pancakes and some to keep in the refrigerator. If you only want pancakes mix 1 cup water and 1½ cups flour, for example.
2. Leave fed starter on kitchen counter covered with a clean cloth overnight.
3. In a medium bowl, add the eggs
4. Mix the sugar, baking soda and salt in a small bowl, ensuring there are no lumps.
5. Add mix to medium bowl with the eggs and stir thoroughly with eggs, again making sure there are no lumps
6. Add starter and mix gently/fold in.
7. Cook on a greased griddle, turning once when edges appear dry and there are bubbles in the center.