

SOURDOUGH DISCARD PANCAKES



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2 cups sourdough discard
2 eggs
4 TBSP. NOW Virgin Coconut Oil, melted
2 TBSP. honey
½ tsp. salt

Combine in a mixing bowl.

1 tsp. baking soda

Add in to the mixing bowl.
Batter will get foamy as you stir.

Ladle batter onto a medium hot griddle using a ¼ cup measuring cup. Smaller pancakes are easier to turn over. Stay close to the griddle as they need turned fairly quickly. Serve with warm maple syrup and butter.

Notes:

These pancakes yield a thin and bubbly pancake.

To have enough discard for this recipe feed your starter double or triple what you normally would on the night before you would like to make these for breakfast.