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# SUPER FLUFFY SOURDOUGH PANCAKES

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| Course     | Breakfast, Brunch, Dinner |
| Cuisine    | American, British         |
| Prep Time  | 15 minutes                |
| Cook Time  | 10 minutes                |
| Total Time | 25 minutes                |
| Servings   | 12 pancakes               |



## Ingredients:

- 250g plain flour
- 2 tsp baking powder
- 1 tsp baking soda
- 2 TBSP granulated sugar
- 1 tsp fleur de sel (or kosher salt)
- 240g sourdough starter
- 360ml milk
- 1 large free-range egg, beaten
- 2 TBSP oil (I use olive oil, but vegetable or sunflower oil is also acceptable)

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## Other Information

This recipe is perfect for using your sourdough discard! Make sure your pan is not too hot, or you'll end up with black edges on your pancakes! To check that the pan or griddle is ready, drop a few drops of water on it, and if it sizzles when it hits the pan, then you're ready.

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## Directions

1. In a large bowl, whisk together the flour, baking powder, sugar and salt.
2. Add the sourdough starter, milk, egg and oil. Mix just until combined (you should have a few lumps).
3. Spray a pancake griddle or large frying pan with cooking spray and heat until sprinkled water sizzles on the pan (the temperature should be about 150°C /300°F).



4. Using a  $\frac{1}{4}$  measuring cup, pour the pancake batter into the hot pan or griddle. Cook until the pancake starts to bubble and then flip and cook for about a minute more.
  5. Serve warm with butter and maple syrup or your choice of toppings (Nutella, fresh fruit, whipped cream!).
  6. Enjoy!
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