



CS Sourdough Discard Pancakes

Source: adapted from <https://www.pantrysmama.com/fluffy-sourdough-discard-pancakes/> Bob and Robin Young, Boise, ID *The Captain's Shack*

PDF: <https://www.rockinrs.com/CS-Sourdough-Discard-Pancakes.pdf>

Prep: 10 mins Cook: 30 mins Total: 40 mins Yield: 12
½ pancakes

Note: This is a “from scratch” recipe, no packaged mix. Easy enough to make. Use a lower heat as it lets the bubbles develop without burning the outside.

Ingredients:

120g Sourdough Starter Discard
150g All Purpose Flour
125g whole Milk or Half & Half
50g Butter, melted
20 g Sugar
1 Egg
6g Baking Powder
1 pinch Celtic Sea Salt
3g pure Vanilla Extract, not imitation

Directions:

Add the sourdough starter, milk, egg, butter, vanilla and sugar to a bowl. Whisk well until just combined.

Now add the flour, baking powder and salt to the liquid ingredients and whisk until well combined and a batter forms. This batter is ready to use right away.

Heat a large frying pan and add a little oil and butter to grease it. Cook the pancakes to your desired size, use a mini soup ladle to scoop out the mixture.

Let all the bubbles fully form on the surface before you flip them over.