

# Sourdough Pancakes

Our favorite pancake recipe is simple, quick and makes fantastic pancakes from scratch.

**Ingredients:** *Good for 3 8" pancakes, multiply from there.*

1 ½ cup of sourdough starter discard.

1 egg yolk

½ ounce of butter

1 teaspoon of honey

¼ teaspoon of salt

½ teaspoon of baking soda

Blueberries, chocolate chips, etc. (optional)

Bacon fat, coconut oil, or butter for frying.

## Instructions:

1. Pre-heat skillet to medium high heat and let the bacon fat, butter or coconut oil melt appropriately.
2. Gently melt the butter in a small bowl. This will be added to the mix in the next step.
3. Mix starter, egg yolk, melted butter, honey and salt in a medium mixing bowl.
4. Mix in baking soda to pancake batter mix (add this to the batter last). You will see the batter begin to foam.
5. When the skillet is ready, pour a ladle-sized amount of batter on to the skillet.
6. Drop/distribute 6-9 blueberries on the pancake on the skillet. (Do not doddle, you need to be fairly quick about it.)
7. Once the top of the pancake is bubbly and the bottom is sufficiently cooked, flip your cake.
8. Allow the other side to cook for about 30 seconds, or until you see a bit of steam.
9. Repeat

You can adjust amount of ingredients to achieve your desired amount of pancake “fluffiness”. Also, the thicker your starter discard is, the thicker and fluffier your pancakes will be.