SOURDOUGH PANCAKES

A delicious way to use your sourdough discard.



MAKES ABOUT 12 • PREP THE NIGHT BEFORE

INGREDIENTS

MIX TONIGHT

- [ ] **Sourdough discard:** 114 grams
- [ ] **Buttermilk:** 1 cup (227 g)
- [ ] **All-purpose flour:** 1 cup (120 g)
- [ ] **Sugar:** 1 TBSP

ADD IN THE MORNING

- [ ] **Egg:** 1 large
- [ ] **Butter:** 2 TBSP (melted and cooled)
- [ ] **Baking soda:** ½ tsp
- [ ] **Salt:** ⅜ tsp (¼ + ⅛ tsp)

DIRECTIONS

1. **Mix tonight.** Stir **114 g discard**, **227 g buttermilk**, **120 g flour**, and **1 TBSP sugar** in a roomy bowl. Cover; rest about 12 hours at 65–70°F. With the milk swap below, refrigerate overnight instead.
2. **Finish the batter.** Beat **1 large egg** with **2 TBSP butter**(melted, and cooled); gently stir into the mix. Add **½ tsp baking soda** and **⅜ tsp salt** just before cooking.
3. **Cook**. Scoop ¼-cup portions onto a lightly greased skillet over medium heat. Flip when bubbles pop and edges set; cook until golden and cooked through.

COOL & STORE

Cool cooked pancakes before storing.

- **Refrigerate** for 1-2 days.
- **Freeze** 2–3 months for best quality.

QUICK TIPS

- Use discard from your separate jar.
- Avoid pressing pancakes after flipping.

BUTTERMILK SWAP

Mix 1 TBSP lemon juice or white vinegar with enough milk to make 1 cup total. Rest 5–10 minutes.