

Fluffier Overnight Sourdough Pancakes

You can use sourdough starter straight from the jar for a quick batch of pancakes. They are quick and simple and pretty tasty, and a great way to use up extra starter. But if you want something a bit fluffier, this recipe for sourdough pancakes does the trick. Any type of grain or starter can be used.

The trick to thicker, fluffier pancakes is simply a thicker batter. Rather than pour it on the griddle, you sort of scoop it out and spread it around. The other trick is to cook it quickly over a higher heat to seal in the edges. Then flip them as soon as bubbles are forming.

Ingredients:

- 1-3/4 cups sourdough starter
- 1-1/4 cup flour
- 2 eggs, beaten
- 1/2 teaspoon sea salt
- 1/2 teaspoon baking soda
- 4 tablespoons melted butter plus more for greasing the pan.

Instructions:

1. The night before you wish to make the pancakes, combine the sourdough starter and flour. Mix just to combine, cover, and let sit out overnight.
2. The next morning heat a skillet to medium heat. Stir down the dough if it has risen and add the rest of the ingredients, stirring just to combine. If it seems too thick to spread you can thin it with just a bit of milk.
3. Add a tablespoon of butter, coconut oil, or lard to the skillet and add 1/2 cup batter to the pan, spreading it out with the back of a spoon if needed. Cook just until bubbles begin to form and carefully flip.
4. Cook two more minutes until just done. Repeat with remaining batter, adding butter as needed.