



*Preparation: 10 minutes*

*Cook time: 10 minutes*

## SOURDOUGH STARTER PANCAKES

### Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 tablespoons granulated sugar
- 1 teaspoon salt
- 1 cup sourdough starter
- 1 1/2 cups milk
- 1 large egg beaten
- 2 tablespoons vegetable oil



1. Whisk together the flour, baking powder, baking soda, sugar, and salt.
2. Add the sourdough starter, milk, egg, and oil. Mix until combined.
3. On a greased griddle, pour pancake batter to the desired size. Cook the pancakes until the top bubbles and begins to dry out.
4. Cook the other side for a few minutes until the middle looks dry.
5. Serve with your favorite pancake toppings.