

S O U R D O U G H O V E R N I G H T P A N C A K E S

Ingredients:

- 3/4 Cup Sourdough Starter (discard or active)
- 1 Cup Buttermilk (Or Milk)
- 3 Tablespoons sugar or honey
- 1 Tablespoon Vanilla Extract
- 4 Tablespoons Butter Melted/Lard
- 2 Cups Flour

The Next Morning:

- 2 Large Eggs
- 1 Teaspoon Baking Soda
- 1 Teaspoon Baking Powder
- 1 Teaspoon Salt



Directions:

1. Mix together all ingredients in the first section. Cover and let sit overnight
 2. The next morning whisk up the eggs and add to the top of your dough and mix well. This will take about a minute to do and it may feel odd or it won't mix in but trust me it does. Next mix together in a small bowl the baking soda, baking powder and salt and sprinkle over the dough and mix well. Important please let it sit for 15-20 minutes.
 3. Heat a skillet (Use cast iron) on medium heat OR Waffle Maker - pour batter in desired amounts. You could also use an ice cream scooper.
 3. Flip pancakes when you see the edges slightly burning brown. Flipping to early will cause the pancake to stick and become a mess. Cook waffles according to waffle maker instructions
- Note: You may use butter in your skillet to help prevent sticking.

