

SOURDOUGH OVERNIGHT PANCAKES BEST PANCAKES EVER!!



INGREDIENTS

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

Next Morning Ingredients
2 Large Eggs
1 Teaspoon Baking Soda
1 Teaspoon Baking Powder
1 Teaspoon Salt



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DIRECTIONS

1. Mix together all ingredients in the first section. Cover and let sit overnight
 2. The next morning add in the eggs, baking soda, baking powder and salt. Let sit for 20 minutes. (notice the fun bubbly action)
 3. Heat a skillet (I use cast iron) on medium heat OR Waffle Maker - pour batter in desired amounts.
 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.