



## ***SOURDOUGH PANCAKES***

Slow Rise Recipe

1¾ cups sourdough starter  
1¼ C. flour

Combine sourdough starter and flour. Mix just to combine, cover, and let culture at room temp overnight.

2 beaten eggs  
½ tsp. baking soda  
*Optional:* Add cut up bananas, apples, or blueberries just before cooking.

In morning heat a skillet to medium heat. Stir in rest of ingredients just to combine. If it seems too thick to spread you can thin it with just a bit of kefir.  
Oil skillet and drop spoonfuls of dough. When bubbles form, carefully flip and cook 'til brown.