Sourdough Pancakes or Waffles

Ingredients

- 1 cup sourdough starter
- 2 cups warm water
- 2 1/2 cups flour
- 1 egg
- 2 Tbsp cooking oil
- 1/4 cup evaporated milk
- 1 tsp salt
- 1 tsp baking soda
- 2 Tbsp sugar

Instructions

1. **The night before:** Place one cup starter in a large bowl. Stir in 2 cups warm water and 2 1/2 cups flour. The mixture will be lumpy, but will smooth out after it ferments overnight.
2. **The next morning:** Put 1 or 2 cups of the starter back into your sourdough starter pot. Cover and refrigerate until ready to use again.
3. To the batter remaining in the bowl, add the egg, cooking oil, and evaporated milk. Beat thoroughly.
4. In a separate small bowl, combine the salt, baking soda, and sugar. Blend together until smooth, eliminating any lumps of soda.
5. Stir the dry mixture gently into the batter. This will cause a gentle foaming action.
6. Allow the batter to rest a few minutes.
7. Fry on a **hot** lightly greased griddle. If pancakes do not brown rapidly and sizzle slightly as you drop each spoonful of batter onto the griddle, it isn't hot enough.
8. Always make dollar-size pancakes for ease in turning.

For Waffles

9. Do not thin the above batter with milk. Sourdough waffles are extra crispy and light.

SOURDOUGH PANCAKES OR WAFFLES

The night before: Place one cup starter in large bowl. Stir in 2 cups warm water and 2½ cups flour. Will be lumpy; but, will be smooth after it ferments.

The next morning: Put 1 or 2 cups of starter back into your sourdough starter pot. Cover and refrigerate until ready to use again. To the batter remaining in the bowl add:

1 egg
2 tablespoons cooking oil
1/4 cup evaporated milk

Beat thoroughly. Then combine:

1 teaspoon salt
1 teaspoon baking soda
2 tablespoons sugar

Blend together until smooth eliminating any lumps of soda. Stir gently into batter. This will cause a gentle foaming action. Allow batter to rest a few minutes, then fry on a hot lightly greased griddle. If pancakes do not brown rapidly and sizzle slightly as you drop each spoonful of

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