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# 1898 SOURDOUGH PANCAKES

## INGREDIENTS

- 2 cups active 1898 sourdough levain\*
- 1 egg
- 1 Tbsp oil
- 1 Tbsp sugar
- ½ tsp sea salt or ¾ tsp kosher salt
- ½ tsp baking soda mixed with approximately 2 tsp warm water
- Milk or water to thin the batter if needed

## METHOD

1. Sourdough levain is the mixture that comes alive after you have fed your sourdough starter. The sourdough starter is the small mixture that lives inside your fridge – the levain is what the mixture is called once it has been fed and is alive and bubbling on the counter.
2. Mix the levain, egg, oil, sugar, salt and soda/water mixture. Mix with a whisk until light and fluffy – the baking soda with the warm water will make the mixture puff up nicely.
3. Cook the pancakes over medium heat until bubbles form on the surface of the pancake and the bottom is golden brown. Flip and cook until golden on the other side – it will not take as long as the first side did to cook so keep your eye on it.
4. Serve with lots of butter, syrup, fruit compote, whipped cream or powdered sugar.

Recipe can be doubled or tripled very easily.

You may omit the sugar entirely if you want to make a savoury pancake/crepe.

To add more protein, add another egg to the batter.

To make the pancakes more crepe-like: add water or milk until the consistency of the batter is quite thin and you've stirred it to deflate the baking soda bubbles. You need to experiment with this recipe to get the texture you like and make it your own. When you do so, **DON'T FORGET TO MAKE NOTES ON THIS PAGE** so you have instructions for yourself to follow next time.

\* Levain is the term that describes the mass created after you've fed your ½ cup of sourdough starter: do not use the levain until you can see bubbles and signs of vigorous life in the mass.

\* Remember to always remove ½ cup or so of starter from the active levain. This is the amount you return to the fridge and keep dormant, so it is always ready to reactivate (be fed) and be turned into your next baked or cooked food product.

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IONE CHRISTENSEN FAMILY RECIPE

