

Ina Garten's Buttermilk Pancakes but Make it Sourdough

HILL LAKE FARM

Prep Time: 10 Min. | Cook Time: 15 Min. | Total Time: 45 Min.

Ingredients:

300g Flour (all purpose flour or bread flour for night before fermentation - gluten free for day of & sensitive individuals)

100g Sourdough Starter (active or discard)

50g Granulated Sugar

400g Buttermilk (substitute for 1Tbsp Lemon Juice + Milk of your choice)

2 Eggs (room temperature)

4 Tbsp Butter (melted & cooled)

2 tsp Vanilla

2 tsp Baking Powder (aluminum free)

1/2 tsp Baking Soda

1/2 tsp Sea Salt

1 tsp Cardamom



Instructions:

1. Melt butter in a microwave safe mixing bowl or over the stove in a sauce pan.
2. To the melted butter add in Vanilla, Buttermilk, Eggs, and last the Sourdough Starter. Mixing thoroughly with a whisk or fork to combine. (Make sure the butter is cooled enough to not scramble the eggs or kill the sourdough starter - butter should be warm but not scalding to the touch)
3. Quick Method: To the wet ingredients add in Sugar, Salt, Baking Powder, Baking Soda & Cardamom. Mix thoroughly to combine before adding the flour last.
Best Method: In a separate bowl combine and mix the dry ingredients: Flour (of your choice), Sugar, Salt, Baking Soda, Baking Powder & Cardamom. Combine dry and wet, mix until batter is smooth with no large clumps
4. For best results, allow the batter to rest for at least 20 minutes. Then preheat a well greased skillet, and using a 1/4 cup measuring cup, scoop batter to form pancakes.
5. Reduce the heat of your skillet once up to temperature, as to maintain a consistent temperature. Cook first side until bubbles form and mostly pop, then flip. Cook the next side about 1-2 minutes or until golden brown. Repeat.
6. Serve the pancakes while they're still warm, and top with your favorites. My go to toppings are Real Maple Syrup, Whipped Cream, & Fresh Strawberries.