

Overnight Sourdough Pancakes (no dairy in sponge)

My original recipe has dairy in the sponge, however I wanted to offer an alternative recipe for those that are uncomfortable letting dairy sit out on the counter overnight.

You can view the original recipe at
<https://savorthebest.com/overnight-sourdough-pancakes/>



SavorTheBest.com

SERVINGS: 12 PANCAKES

COOKING TIME: 4 MIN

INGREDIENTS

The Night Before Cooking:

- 1 cup sourdough starter (240 grams)
- $\frac{3}{4}$ cups water (170 grams)
- 1 cups flour (120 grams)
- 2 tablespoons sugar

In the Morning:

- 6 tablespoons melted butter
- 2 large eggs
- $\frac{3}{4}$ cup buttermilk (227 grams)
- $\frac{1}{2}$ flour (60 grams)
- $\frac{3}{4}$ teaspoon salt
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon baking powder

DIRECTIONS

The night before (sourdough sponge):

1. Mix the sourdough starter, water, 1 cup flour, and the sugar together in a large bowl. Cover loosely with plastic wrap and let sit on the countertop overnight.

In the morning finish the pancakes:

1. Preheat your skillet.
2. Stir in the melted butter, eggs, and buttermilk into the batter. In a separate bowl, combine the $\frac{1}{2}$ cup of flour with the salt, baking soda, and baking powder. Fold into the batter until well combined.
3. Pour $\frac{1}{4}$ to $\frac{1}{2}$ cup of batter onto the preheated skillet and cook for 1 to 2 minutes until it starts to bubble then flip the pancake and cook for 1 to 2 more minutes until it is golden brown.

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