

## **Ingredients**

Serves 2–3 (depending on how hungry people are 😊)

- ✓ 1 cup sourdough discard
- ✓ ¼ cup whole wheat flour
- ✓ 1 egg
- ✓ ~½ cup milk (adjust as needed)
- ✓ 1 teaspoon baking soda
- ✓ ½ teaspoon salt
- ✓ 1–2 tablespoons sugar (optional)
- ✓ 1 tablespoon melted butter or oil
- ✓ 1 teaspoon vanilla (optional)



## **Instructions**

### **1. Mix the wet ingredients**

In a bowl, whisk together the sourdough discard, egg, milk, melted butter, and vanilla.

### **2. Add the dry ingredients**

Add the whole wheat flour, baking soda, salt, and sugar. Mix just until combined.

👉 This batter will be thinner than traditional pancake batter. That's normal.

### **3. Adjust consistency**

If it feels too thick, add a splash of milk. If too thin, a tiny bit more flour.

### **4. Cook**

Heat a skillet over medium heat and lightly grease it.

Pour the batter and cook until bubbles form and edges set. Flip and cook until golden.