

GFS PANCAKES & WAFFLES



Recipe Stats

Total Dough Weight: **1,220 grams** (approximately)
Makes: **12-18 Large** or **20-30 Small** Pancakes or Waffles
Hydration: **131 %** Skill Level: **Beginner**

Pancakes and waffles are a great way to use leftover sourdough discard. Plus, who doesn't love a breakfast (or supper) of fluffy pancakes or waffles smothered in warm fruit or maple syrup. This recipe has very little sugar; feel free to adjust the sugar as desired or leave it out all together if you wish. For a thicker batter, add less milk. ***This is a LARGE recipe - scale down as desired.***

STEP 1 - Use GF Sourdough Discard

You should have a jar of discarded sourdough starter in your refrigerator from building and feeding your starter. It is now time to use it - NO WASTE!!

STEP 2 - Mise en Place

Gather ingredients and baking tools. For a longer fermentation, prepare the mix the night before you want to make pancakes or waffles. Simply follow along below.

STEP 3 - Start the Mix

In a medium bowl, combine sourdough discard, various GF flours, milk, sugar and salt. Mix thoroughly and cover. Ferment overnight at a cool room temperature or place in the refrigerator. **If you wish to make on the morning of, simply move to Step 4 now.*

STEP 4 - Complete the Mix

Right before you are ready to start the pancakes or waffles, add the eggs, melted butter and baking powder. Gently mix in and allow the batter to sit for a few minutes while you preheat a griddle or waffle iron.

WEIGHT	INGREDIENTS	BAKER'S %
160 grams	sourdough starter discard	41.50%
145 grams	sorghum flour	37.75%
100 grams	tapioca starch	25.95%
140 grams	sweet white rice flour	36.30%
30 grams	raw cane sugar	7.75%
6 grams	sea salt	1.50%
10 grams	baking powder	2.50%
450 grams	milk	117%
30 grams	unsalted butter (melted)	7.75%
3 large	eggs	39.00%

FOR PANCAKES

Preheat a griddle or pan on med-high heat. Pour about 1/4 cup of batter onto the the griddle. When bubbles start to form on the top, it is time to flip. Your pancakes should be golden brown on each side.

FOR WAFFLES

For waffles, follow the instructions specific to your waffle maker.

Serve with butter, maple syrup, whipped cream and/or fruit. Add some bacon or sausage and roasted potatoes for a fabulous brunch or dinner. This will become a staple in your GF Sourdough repertoire.