



# Tangy Sourdough Pancakes with Crispy Edges

These fluffy sourdough pancakes deliver a delicate tang that elevates the classic breakfast favorite into something truly special. Made with active sourdough starter, they're naturally leavened and incredibly light, with a subtle complexity that pairs beautifully with both sweet and savory toppings. The exterior crisps up gorgeously in the pan while the interior stays wonderfully tender, creating the perfect textural contrast. Best served warm and gooey, these pancakes are a sourdough lover's dream come true.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 minutes	20 minutes	30 minutes	4 servings

## INGREDIENTS

1 cup Active sourdough starter	1 cup All-purpose flour
0.75 cup Milk	2 large Eggs
2 tablespoons Honey or maple syrup	1 teaspoon Baking powder
0.5 teaspoon Baking soda	0.5 teaspoon Salt
3 tablespoons Unsalted butter	1 teaspoon Vanilla extract
0.25 teaspoon Cinnamon	pinch whole spice Nutmeg

## INSTRUCTIONS

- 1 In a large mixing bowl, whisk together your active sourdough starter, milk, eggs, melted butter, honey, and vanilla extract until well combined. Make sure the mixture is smooth and there are no lumps of starter remaining. This creates the foundation for your pancakes' tender crumb and complex flavor.
- 2 In a separate bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and nutmeg. Combine these thoroughly to ensure the leavening agents and spices are evenly distributed throughout the flour. This prevents pockets of uneven rising or flavor in your pancakes.
- 3 Create a well in the center of your dry ingredients and pour in the wet mixture. Using a spatula or wooden spoon, gently fold the ingredients together until just combined. Some small lumps are completely fine—overmixing leads to tough pancakes. Stop folding as soon as you don't see dry flour streaks.
- 4 Let your batter rest for 5 minutes at room temperature. This allows the flour to fully hydrate and the leavening agents to begin their work. During this rest, the batter will thicken slightly and become easier to work with. This short rest is crucial for achieving optimal fluffiness.
- 5 Place a non-stick skillet, griddle, or cast-iron pan over medium-high heat and lightly butter it. Allow it to preheat for 1-2 minutes until a drop of water sizzles immediately on contact. The correct temperature is essential—too cool and pancakes stay pale and dense; too hot and they burn before cooking through.
- 6 Pour 0.25 cup of batter for each pancake onto your hot griddle, spacing them about 2 inches apart. Cook for 2-3 minutes until the surface is studded with bubbles and the edges look set and slightly dry. The bottom should be golden brown when you peek underneath with a spatula. Don't flip too early or your pancakes will be gummy.
- 7 Using a thin spatula, carefully flip each pancake and cook the second side for 1-2 minutes until golden brown. The second side cooks faster than the first, so watch carefully to prevent burning. The pancakes should puff up beautifully and feel springy to the touch when done. Transfer finished pancakes to your warm plate.
- 8 Stack your warm sourdough pancakes on serving plates and serve immediately with your favorite toppings. Warm pancakes are best enjoyed fresh from the griddle when they're at their fluffiest and most tender. Top with butter, maple syrup, fresh berries, whipped cream, or whatever your heart desires.



### Chef's Notes

The secret to exceptional sourdough pancakes lies in using a truly active, recently fed sourdough starter. Your starter should be bubbly and at peak activity when mixed into the batter—if it's sluggish, feed it a few hours before cooking. The baking powder and soda work together to provide immediate lift while the sourdough starter adds fermented complexity and natural leavening. I always keep my finished pancakes warm in a 200°F oven rather than stacking them hot, which traps steam and makes them soggy. Remember that sourdough batter may behave differently based on your starter's hydration and strength, so don't be afraid to adjust liquid slightly if needed.

NUTRITION PER SERVING

Calories: 320 kcal    Protein: 9 g    Carbs: 42 g    Fat: 12 g

Recipe from [EasyRecipeVault.com](#)