GF SOURDOUGH PANCAKES



Ingredients:

- 30 grams starter
- 630 grams water
- 510 grams brown rice flour
- 1/2 tsp xanthan gum
- 1/4 tsp salt

Bake day add in...

- 2 eggs
- 1/4 cup avocado oil
- 1/4 cup maple syrup
- 1 tsp baking soda

Instructions:

1. In a large bowl, whisk together starter and water.
2. Add in flour, xanthan gum and salt. Mix well.
3. Let sit at room temperature overnight or up to 24 hours (can move to the fridge and let it go 48 hours if desired).

Bake day:

1. Add in the rest of your ingreditens to your fermented dough and mix well.
2. Cook pancakes on a hot lightly buttered pan until the edges start to turn golden. Flip and cook another few minutes until golden brown on both sides.
3. Repeat with the remaining batter.

Serve the pancakes warm with your favorite toppings, such as maple syrup, butter, fresh fruit, or whipped cream. Enjoy!