

Sourdough Discard Pikelets

Ingredients:

- 600 g (2 2/3 cup) sourdough discard (*active or inactive*)
- 15 g (1 tbsp) sweetener (*sugar or honey*)
- 5 g (1 tsp) baking soda (*I like to sift this so that there are no lumps*)
- 3 g (1/2 tsp) salt

Directions:

- 1) **Heat** a griddle over medium-low heat (*the same temperature you would use to fry a pancake*).
- 2) **Mix** together all ingredients until fully incorporated.
- 3) **Fry** in batches (*of desired size*) until cooked through and golden.
- 4) **Enjoy!**