

Sourdough Discard Pikelets

Ingredients:

- 600 g (2 2/3 cup) sourdough discard (*relatively fresh, still bubbly with no solid layer of hooch*)
- 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) **Preheat** a griddle to medium-high heat (*I use heat 6 [out of 10] on my gas griddle*).
- 2) **Mix** together all ingredients until fully incorporated.
- 3) **Rest** the batter for 5-10 minutes while the griddle finishes preheating.
- 4) Spray the griddle with cooking oil to prevent the pikelets from sticking. Give the batter one last stir to make sure the ingredients are well distributed.
- 5) **Fry** in 1/4 cup scoops (*or scoops of desired size*) until cooked through and golden, about 2 minutes per side.
- 6) **Enjoy!**

Note:

- You'll know the pikelet is ready to flip when you can see clear bubbles forming, and staying, on the surface of the mixture.