Gluten-Free Sourdough Discard Pancakes

Tender, lightly tangy pancakes made with gluten-free discard

GLUTEN-FREE WITH JENNA | glutenfreewithjenna.com | Find more recipes on YouTube

Yield About 10-12 pancakes Cook Medium heat

INGREDIENTS

Wet ingredients	Dry ingredients
120 g discard 300 g milk 1 Tbsp (15 g) apple cider vinegar (ACV) 1 large egg (50 g) 43 g melted butter or neutral oil 1 tsp (5 g) vanilla extract 1 tsp (5 g) almond extract	195 g Jenna’s gluten-free all-purpose flour blend 6 g baking powder 5 g baking soda 6 g salt 50 g brown sugar 1 tsp (5 g) cinnamon Optional: 140 g blueberries or chocolate chips

DIRECTIONS

1. Stir ACV into milk; let stand 5-10 minutes.
2. Whisk discard, egg, butter or oil, vanilla, and almond extract. Stir in soured milk.
3. In a separate bowl, whisk flour, baking powder, baking soda, salt, brown sugar, and cinnamon.
4. Add dry mixture to wet. Stir just until combined; rest 5-10 minutes.
5. Cook about 1/4 cup batter per pancake on lightly greased medium skillet until bubbles form; flip and cook until golden.
6. Serve warm.

Helpful notes

If batter is too thick, stir in 1-2 Tbsp additional milk. If too thin, stir in 1-2 Tbsp additional all-purpose flour. For dairy-free pancakes, use dairy-free milk and oil. Fold optional blueberries or chocolate chips into batter before cooking.

Extract option: Use 2 tsp vanilla instead of 1 tsp each vanilla and almond.
Birthday cake variation: 1 tsp vanilla extract, 1 tsp birthday cake extract, 70 g sprinkles, and 70 g white chocolate chips.