

Sourdough discard sheet pan pancake recipe

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 2 Cups All-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon sea salt
- 3 tablespoons sugar
- 1 cup sourdough discard
- 1 and 1/2 cups milk
- 1 teaspoon pure vanilla extract
- 4 tablespoons butter, melted
- 2 large eggs
- 1/2 cup fresh blueberries, washed and patted dry
- 5-6 fresh strawberries, washed patted dry, and sliced
- 1 banana, peeled and sliced
- 1/4 cup of chocolate chips

Directions:

Mix all of the dry ingredients (flour, baking soda, baking powder, salt and sugar) in a bowl. Crack the eggs and whisk them a bit before adding. Add the discard, milk, vanilla, melted butter and eggs to the dry ingredients and mix well. It's ok if the batter is a little lumpy. Pour the batter on a greased or parchment lined 18 x 13 inch sheet pan. Allow the batter to sit for 20-30 minutes before baking.

Meanwhile, prepare your fruit. Make sure your fruit is patted dry.

Add the chocolate chips and fruit to the top of the batter.

Preheat the oven to 425 degrees F. Bake for 15-18 minutes or until the top is golden brown. Wait 1-2 minutes before slicing.