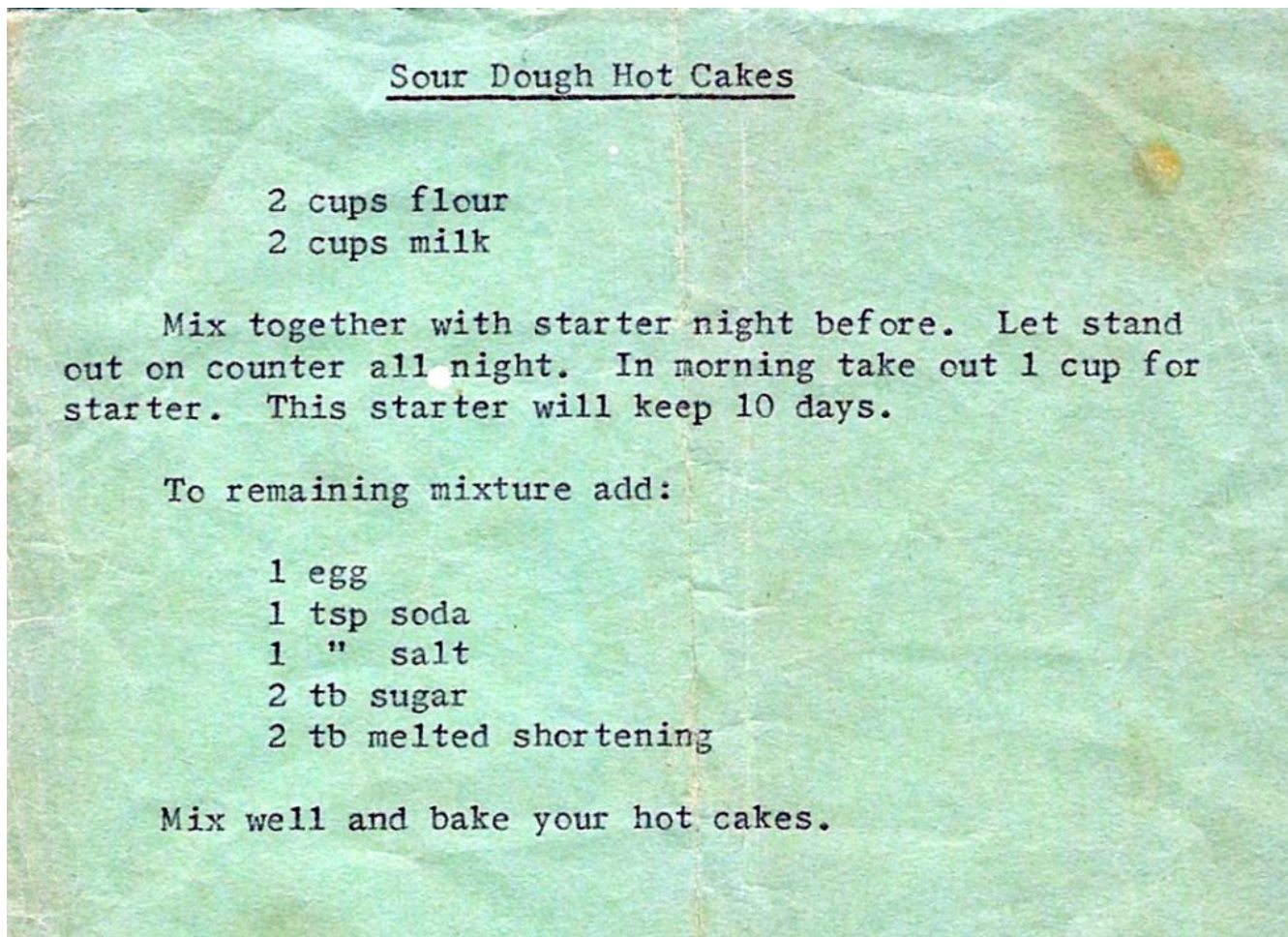


Sour Dough Hot Cakes

Recipe Bio

These Sour Dough Hot Cakes begin the night before, when flour, milk, and sourdough starter are mixed together and left to develop overnight. By morning, the batter has had time to develop its characteristic tang, and a cup is set aside to keep the starter going. An egg, a little sugar, and melted shortening finish the batter before the hot cakes go onto the griddle. It's a simple, practical approach to breakfast, with a little planning the night before and a starter ready for another batch.



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