

# Sourdough Sheet Pan Pancakes

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Serves 6

5 points on all plans, if you cut into 6 servings

7 points on all plans if you cut into 4 servings

- 1 cup sourdough starter or discard
- 3/4 cup flour
- 1/4-1/2 cup 1% milk (to taste/consistency you like)
- 1 egg, beaten
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 Tbsp melted butter
- 1 Tbsp unsweetened applesauce

1. Preheat oven to 425
2. Spray or grease a 9×13 pan generously
3. In a medium bowl, mix together all ingredients.
4. Pour batter into prepared pan.
5. Bake 15-20 minutes or until golden brown.

Breakfast  
Pancakes