

GREEN APPLE-SOURDOUGH PANCAKES

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For the sourdough starter:

1 cup whole milk

1 tsp. active dry yeast (1/2 packet)

1/2 cup apple cider (I had to substitute apple juice with 1 Tbsp. apple cider vinegar)

3 Tbsp. packed light brown sugar

2 Tbsp. butter, melted

1 cup all-purpose flour

For the pancakes:

1/2 cup all-purpose flour

1 large egg, slightly beaten

1 tsp. baking soda

1 small tart green apple (such as Granny Smith), unpeeled and diced

1-2 Tbsp. butter

maple syrup or honey, for serving

chopped pecans, for garnish (optional)

Make the sourdough starter: Warm the milk in a small saucepan over low heat to about 110F. Transfer to a medium bowl, sprinkle with the yeast and let stand until foamy, about 5 minutes. Whisk in the cider, brown sugar, butter and 1 cup flour until smooth. Cover with plastic wrap and let stand at room temperature overnight.

The next morning, make the pancakes: whisk 1/2 cup flour, the egg, baking soda and apple into the sourdough starter. Melt 1 tablespoon butter in a cast-iron griddle or non-stick skillet over medium heat and swirl to coat. Pour about 1/4 cup batter onto the griddle for each pancake. (Alternatively, cook on an electric pancake griddle.) Cook until the tops are bubbly and the edges set, about 3 minutes, then flip and cook until golden and cooked through, 1 to 2 more minutes. Repeat with the remaining batter, adding more butter as needed. Drizzle with syrup and garnish with pecans, if desired.

Makes about 12 pancakes.

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