

Yeast Pancakes

Ingredients

- 2 c Flour
- 2 1/4 t Yeast
- 1 1/4 c Milk
- 1/4 c Water
- 2 Eggs

Instructions

1. In a large batter bowl combine 1 cup of flour and the yeast. Heat the milk and water until warm. Add the warm liquid to the flour and yeast and with a rubber spatula, mix to combine.
2. Cover the mixture and refrigerate overnight, 8 hours minimum, or on the counter for 1 hour. It's ready when the mixture has approximately doubled in size and bubbles have formed. If you made the yeast bowl the night before, take it out of the fridge and let it sit at room temperature for 10 to 15 minutes.
3. In a medium bowl, whisk the eggs and add the melted butter. In another bowl, combine the other half of the flour, sugar, baking soda, and salt.
4. With a spatula, give the yeast bowl a stir to mix it. Add the egg and butter mixture to the bowl

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and the other dry ingredients. Mix to combine until smooth. A few lumps are ok, use a fork to break up any flour clumps instead of overmixing.

5.Heat a large non-stick griddle to medium-high heat. Once hot, grease with oil. Immediately, pour $\frac{1}{4}$ cup of pancake batter onto the hot surface. Cook the pancakes for 2 minutes on the first side, waiting to flip them over when bubbles have formed throughout and the edges look defined. Flip and cook for an additional minute on the other side. Keep the pancakes warm while you cook the remaining batter.

6.Serve the pancakes warm topped with your favorite syrups and toppings. Refrigerate leftover pancakes for up to 3 days in an airtight container or zip bag or freeze for up to 3 months.