Sourdough Apple (or Pear) Pancake

20 minutes active time
Serves 6

240g sourdough starter "discard" or "unfed"
224g whole milk
14g brown sugar
120g AP flour
3 eggs
1tsp baking soda
1tsp salt
2tbsp butter
3-4 apples or pears, peeled and sliced
Cinnamon

Using a food scale and a large bowl, mix starter, milk, sugar, and flour. Cover with a tea towel and let sit at room temp overnight.

NEXT MORNING:

Preheat oven to 450 with cast iron skillet inside.

Whisk eggs, baking soda, and salt into fermented batter.

When oven has reached 450, remove the cast iron and place on the stove over medium heat.

Melt butter in cast iron, then arrange apples or pears around the bottom of the skillet. Let the edges soften and brown, slightly.

Pour batter into skillet, sprinkle cinnamon over top, then place cast iron back in the oven for 15 minutes.

Remove once the edges are crispy and the top is golden.

Slice and serve with butter and maple syrup.