

## **Gluten Free Sourdough Pancakes**

Yields 15-18 pancake

1 cup brown rice sourdough starter  
1/2 cup buckwheat flour  
1/2 cup sorghum flour  
2/3 cup water

Mix above ingredients together and let rise 4+ hours, overnight is best.

After rising add the following ingredients;

1/2 tsp salt  
10 drops of stevia {or 2 tbsp maple syrup or honey}  
1 tsp xanthan gum  
1 tsp baking soda  
1/4 cup melted butter {or coconut oil}  
2 eggs  
Kefir, enough to thin to preferred consistency  
\*Optional - dash of cinnamon and nutmeg

Scoop 1/4 cup of batter onto hot griddle, cook until bubbles have surfaced and then flip and cook until done. Enjoy with grass fed butter, maple syrup and/or fruit!