

SOURDOUGH CHOCOLATE CHIP SHEET PANCAKES

YIELD: 8-10 servings | TIME: Prep Time: 10 minutes, Cook Time: 18-20 minutes



WHAT YOU NEED:

TOOLS

[Baker's Scale](#)
[Wooden Spoon](#)
[Challenger Bread Pan](#)
[Mixing bowls](#)
[Oven Gloves](#)
Electric Beaters or Stand Mixer
[Pre-Cut Parchment Paper](#)

INGREDIENTS

1 ½ Tbsp Active Sourdough Starter or Discard
6 Large Eggs
400ml Whole Milk
55g Salted Butter- melted, plus extra for the pan
1 Tbsp Vanilla Extract
400g Self Raising or All Purpose Flour
2 Tbsp Dark Brown Sugar
2 Tbsp Baking Powder
1 Tsp Ground Cinnamon
Pinch of Flaked Salt
120g Chocolate Chips

Maple Syrup, blueberries, strawberries, and/or chocolate chips to top

Note: To make your own self raising flour, combine 1 1/2 tsp baking powder and 1/4 tsp salt for every 1 cup (120g) All Purpose Flour.

PREPARATION:

STEP 1: PREP THE PAN

Preheat your oven to 395°F/ 200°C Fan. Grease the bottom of your Challenger Bread Pan with a little bit of melted butter, and line it with a sheet of Pre-Cut Parchment Paper.

STEP 2: MAKE THE BATTER

Add all the dry ingredients (except the chocolate chips) together into a mixing bowl and whisk to evenly combine.

In a separate bowl, add all the wet ingredients together and whisk with a fork. Making a small well in the middle of the dry ingredients bowl, pour in your wet ingredients. Using an electric whisk, stand mixer, or hand whisk, beat the batter together for 2 minutes until smooth. Fold in the chocolate chips.

STEP 3: BAKE

Pour the batter into the prepared Challenger base. Bake for 18-20 minutes until fluffy, golden brown and fragrant. Top with more chocolate chips, and portion into squares. Top with maple syrup, berries, or toppings of choice. Enjoy!



Recipe created by Annie Mae Herring, [@theculinarybee](#) on Instagram.