

Puff Pancakes (quick starter recipe)

The Bread Geek (Melissa Richardson)

In a blender:

6 eggs

1 tsp vanilla

1/4 tsp salt

4 T powdered milk

Blend until combined then add:

1 cup starter

If your starter is especially thick or your blender is not very high-powered, tear the starter into chunks and add slowly, pulsing the blender between additions of starter.

Preheat oven to 450 degrees.

Place 4T of butter into a 9x13 pan and put the pan in the oven.

Once the butter is melted (but before it is burned) take the pan out and tilt it to spread melted butter across entire bottom of pan.

Pour batter into center of pan, place in oven and bake until puffed up sides are brown and center is set. (approx 12 min, depending on oven).

Oatmeal Cookies: Vegan and Grain Friendly!

The Bread Geek (Melissa Richardson)



OK, the long-awaited recipe has arrived. I'll admit, it's still in the perfecting stages, but the batch I made today was yummy and better yet—healthier than the traditional cookie.

Soak:

- 1 cup starter
- 1 1/5 cup oatmeal
- 2 T ground flax seed

Mix these together and set to soak (on the counter or in the fridge) for 12 hours or until the oats and flax have absorbed most of the moisture of the starter.

Crumble up the soak mixture into very small bits.

In a small bowl, cream:

- 2 T coconut oil
- 1/4 cup honey
- 1 tsp vanilla

Add to the cream mixture:

- 1/4 tsp salt
- 1/2 tsp baking soda
- 1/2 tsp baking powder

Preheat the oven to 350 degrees.

Mix the cream mixture into the oatmeal mixture.

Add chocolate chips to taste (about 1/3 cup or more)

Form into balls and place on pre-greased cookie sheet. Bake for 10 minutes or until cookies look firm and slightly brown around the edges.