



Soft Sourdough Gingerbread Cookie Recipe

A Sweet Start with Sourdough

My sourdough starter is named Bubbles. She lives in my fridge. I feel happy when I use her in new ways.

This recipe uses your sourdough discard. It gives the gingerbread a special softness. It is a wonderful trick. Have you named your sourdough starter? I would love to hear its name.

The Magic of the Spices

Ginger, cinnamon, and cloves fill your kitchen with warmth. It smells like a happy holiday. I always take a deep breath when I mix them.

This matters because smells create strong memories. A good smell can make you feel safe and loved. Fun fact: ginger was once so precious, it was used as money! Which spice smell is your favorite?

A Little Patience Makes Perfect

You must chill the dough. This is the hardest part. Waiting is not easy, I know.

But this wait matters. It lets the flavors get to know each other. The cookies will taste much better. I once baked a batch right away. They spread out like little pancakes. I still laugh at that.

Rolling and Cutting Fun

Roll the dough on a floured surface. Do not roll it too thin. Then pick your favorite cookie cutter shapes.

My grandson always picks the dinosaur. I like the classic gingerbread man. This is the fun part where you can be an artist. What is your go-to cookie cutter shape?

The Icing on the Cookie

The royal icing is like edible glue. It dries hard and shiny. It holds all your sprinkles in place.

You can make it as thin or as thick as you like. This is where you can really play. Making these cookies with someone you love is the real treat. It is about the time spent together.



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Ingredients:

Ingredient	Amount	Notes
Unsalted butter, softened	1/2 cup (114 grams)	
Brown sugar	1 cup (200 grams)	
Molasses	1/2 cup (140 grams)	
Large egg	1	
Sourdough starter, discard	1/2 cup (142 grams)	
Vanilla	1 teaspoon (5 grams)	
All-purpose flour	3 cups (420 grams)	
Salt	1 teaspoon (5 grams)	
Baking soda	1 1/2 teaspoons	
Cinnamon	2 teaspoons	
Ground ginger	1 tablespoon	
Ground cloves	1/2 teaspoon	
All spice	1/2 teaspoon	
Powdered sugar	4 cups	For Royal Icing (Optional)
Water, room temperature	6 tablespoons	For Royal Icing (Optional)
Meringue powder	3 tablespoons	For Royal Icing (Optional)



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My Cozy Sourdough Gingerbread Cookies

Hello, my dear. Come sit with me. The oven is warm, and the molasses jar is open. Doesn't that smell amazing? I love making these gingerbread cookies. They are a little bit special. My secret is a spoonful of sourdough starter. It makes them so soft and gives them a lovely little tang. My own grandma taught me this trick. I still laugh at that. She called it "kitchen magic." Let's make some magic together.

See also [Creamy Boozy Frozen Mudslide Cocktail Recipe](#)

Step 1: Cream the Wet Ingredients

Let's start with the good stuff. Put your soft butter, brown sugar, and molasses in a big bowl. Mix them until they are creamy and happy. It will look like a smooth, dark caramel. This is the sweet heart of our cookie. Now, crack in one egg. Add your sourdough starter and a splash of vanilla. Mix it all up again. It might look a little curdled, but don't you worry. It will all come together.

Step 2: Combine with Dry Ingredients

In another bowl, we'll mix our spices. Whisk together the flour, salt, baking soda, and all those wonderful spices. Cinnamon, ginger, cloves, and allspice. This smells like the holidays, doesn't it? Now, slowly add your flour mixture to the wet ingredients. Mix on low until a soft dough forms. It will be a little sticky, and that's just fine.

Step 3: Chill the Dough

Now, we must be patient. Cut the dough in half and shape each half into

a flat disc. Wrap them up tightly in plastic wrap. Tuck them into the fridge for a nice, long nap. They need at least one hour. (My hard-learned tip: Letting them rest for a day makes the flavor even deeper and richer). This waiting is the hardest part, I think.

Step 4: Cut the Cookies

Are you ready to bake? Preheat your oven to 350°. Take one disc of dough out to soften just a bit. Roll it out on a floured surface. Don't roll it too thin! Aim for about a quarter of an inch. Now for the fun part. Press your cookie cutters into the dough. I love making little stars and trees. Place them on a baking sheet lined with parchment paper.

Step 5: Bake and Cool

Bake your cookies for about 10 minutes. They will look a little soft in the middle when you take them out. The edges will be golden. This is what keeps them so wonderfully soft. Let them cool completely on the pan. This takes about 30 minutes. **What's your favorite cookie cutter shape? Share below!** Now, if you want to decorate, we can make some simple royal icing.

Step 6: Decorate (Optional)

For the icing, just mix the powdered sugar, water, and meringue powder. Beat it for two minutes until it's fluffy. If it's too thin, you can add a bit more sugar. Then, let your imagination run wild. Decorate your cookies as you like. The icing will dry hard in a couple of hours. Then you can stack them or wrap them up as gifts.

Cook Time 10 minutes per batch

Total Time 1 hour 30 minutes (plus chilling)

Yield About 2 dozen cookies

Category Dessert, Cookie

Three Tasty Twists to Try

Once you know the basic recipe, you can play with it. I love adding little surprises. It makes baking so much fun. Here are a few ideas I've tried over the years. My grandson loves the lemon version. Which one would you try first? Comment below!

See also [Gingerbread Puppy Chow Recipe](#)

Lemon Zest Joy

Add the zest of one lemon to the dough. It makes the cookies taste so bright and fresh.

Spicy Chip Kick

Mix in a half-cup of chopped dark chocolate. The chocolate and spice are a wonderful pair.

Orange Glaze Drizzle

Skip the royal icing. Make a simple glaze with powdered sugar and orange juice instead.

Serving Your Gingerbread Creations

A plate of these cookies is a wonderful sight. For a special treat, I like to stack them high on a cake stand. You can also put a small one on the rim of a mug. It makes hot chocolate feel like a party. These cookies are perfect with a warm drink. A glass of cold milk is always a classic choice. For the grown-ups, a sweet dessert wine pairs beautifully. Which



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would you choose tonight?



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Keeping Your Gingerbread Cookies Cozy

Let's talk about storing these sweet treats. They stay fresh in a tin for about a week. You can also freeze the dough for a quick bake later.

Wrap the dough discs tightly. They will be happy in your freezer for three months. I always keep one ready for surprise guests.

I remember my first batch. I left them out and they went stale. Now I always use an airtight container. This matters because it saves your hard work.

Batch cooking lets you enjoy fresh cookies anytime. It makes busy days feel a little sweeter. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Happy Baking

Sometimes the dough is too sticky. Just add a little more flour when you roll it. This helps your cookie cutters work perfectly.

Your cookies might spread too much. This happens if the dough is too warm. Chilling the dough is the secret to sharp shapes.

I once baked them too long. They became little gingerbread rocks! Pull them out when the edges are just golden. This matters for a soft, chewy bite.

Fixing small problems builds your kitchen confidence. You learn to trust your hands. **Which of these problems have you run into before?**

Your Gingerbread Questions Answered

Q: Can I make these gluten-free? A: Yes! Use your favorite gluten-free flour blend. The results are wonderful.

Q: How far ahead can I make the dough? A: You can make it up to three days ahead. It waits patiently in your fridge.

See also Easy Strawberry Fudge in Three Ingredients

Q: What if I don't have molasses? A: You can use dark maple syrup. The flavor will be a little different.

Q: Can I make a smaller batch? A: Of course. Just cut all the ingredients in half. It works beautifully.

Q: Is the royal icing necessary? A: Not at all. A simple dusting of sugar is lovely too. **Which tip will you try first?**

Share Your Baking Joy

I hope you love making these cookies. Baking fills a home with warmth and love. It is one of life's simple pleasures.

I would be so happy to see your creations. Please share your photos with me. **Have you tried this recipe? Tag us on Pinterest!**

Fun fact: Gingerbread was once thought to calm an upset stomach. Your kitchen adventures make the best stories. I can't wait to hear yours.

Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn



Cooking Method:[Baking](#)



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Difficulty: **Beginner**

Prep time: **30 minutes**

Cook time: **10 minutes**



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Chill time:**1 hour**



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Total time: **1 hour 40 minutes**



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Servings: **24 cookies**



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Calories: **233 kcal**

Best Season: Summer

Description

A soft and spiced holiday cookie made with sourdough discard for a

unique flavor and texture.

Ingredients

- 1/2 cup unsalted butter, softened (114 grams)
- 1 cup brown sugar, 200 grams
- 1/2 cup molasses, 140 grams
- 1 large egg
- 1/2 cup sourdough starter, discard (142 grams)
- 1 teaspoon vanilla, 5 grams
- 3 cups all-purpose flour, 420 grams
- 1 teaspoon salt, 5 grams
- 1 1/2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 tablespoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon all spice

Instructions

1. In a large bowl, or a stand mixer with a paddle attachment, beat the butter, brown sugar and blackstrap molasses on medium speed until creamy.
2. Add in the egg, sourdough starter and vanilla on medium speed until incorporated.
3. In a separate bowl, whisk together the dry ingredients: flour, salt, baking soda, cinnamon, ginger, cloves and allspice.
4. Add the flour mixture to the wet ingredients, and beat on low speed until combined.
5. Cut the dough in half and form two discs.
6. Wrap them in plastic wrap and place into the fridge for at least one

hour, or up to three days for long fermentation.

7. When you're ready to bake the cookies, set one disc of chilled dough out to come closer to room temperature.
8. Preheat the oven to 350° and line two large baking sheets with parchment paper.
9. Roll your disc out to 1/4" thickness on a lightly floured surface.
10. Cut into desired shapes and place cookies 1 inch apart on prepared baking sheets. Repeat with the other disc.
11. Bake for 10 minutes. Cookies will look slightly underdone and edges will be golden but not dark. For crispier cookies, bake a little longer.
12. Allow the cookies to cool completely before decorating, approximately 30 minutes.
13. Prepare royal icing per instructions below.
14. Decorate as desired.

Notes

For the royal icing: Add powdered sugar, water, and meringue powder to the bowl of a stand mixer. Using your wire whisk attachment, beat the ingredients at high speed for approximately 2 minutes. If your icing is too thin, continue beating until thickened, or alternatively you can add more powdered sugar. Once applied to the cookie, royal icing typically dries within a couple hours.

Keywords:Gingerbread, Sourdough, Cookie, Holiday