



Sourdough Shortbread Cookie Recipe and Tips

The Magic of Sourdough Shortbread

My kitchen always smells like warm butter and sugar. That is my favorite smell. Today, we are making something special. We are adding sourdough starter to shortbread cookies.

It sounds a little funny, I know. But it makes the cookie so tender. It gives it a tiny, lovely tang. What is your favorite cookie smell? Is it chocolate, or maybe cinnamon?

A Little Kitchen Story

I first tried this recipe by accident. I had some extra sourdough starter. I

did not want to throw it away. So I added it to my grandma's shortbread recipe.

I was so nervous. But the cookies came out wonderfully. They were crisp but also soft. I still laugh at that happy mistake. This matters because our best ideas often come from trying not to waste things.

Shaping Your Cookie Brick

The dough will be quite stiff. Do not worry. That is how it should be. We shape it into a long brick. Then we wrap it up tight.

This chill in the fridge is very important. It helps the cookies keep their shape. It makes them bake up nice and firm. Fun fact: letting the dough rest like this is called "slack time." It makes the flour happy.

The Best Part: Baking!

Now, slice your cold dough. You will get perfect little rounds. Place them on your baking sheet. Give them a little space to breathe.

Then into the oven they go. In ten minutes, your kitchen will smell amazing. The edges will be just a little golden. Do you like your cookies soft or a bit crunchy? Tell me which you prefer.

A Dip of Chocolate Sunshine

Once they are cool, the fun begins. We can dip them in chocolate. Just a corner, or one whole side. It is like putting a fancy hat on your cookie.

This step is totally your choice. But I think it adds a little joy. The chocolate makes it feel like a celebration. This matters because food should sometimes be playful.

Sharing Your Creations

There you have it. A cookie with a secret ingredient. It is a little piece of my kitchen history. I hope you love them as much as I do.

If you make them, will you tell me? I would love to hear about it. Did you add the chocolate? What other recipes do you use your sourdough discard for?

Ingredients:

Ingredient	Amount	Notes
Unsalted Butter	3 sticks (339 grams)	Softened
Granulated Sugar	1 cup (200 grams)	
Vanilla Extract	2 teaspoons	
Sourdough Discard	1/2 cup	
Salt	1 teaspoon (7 grams)	
All Purpose Flour	3 1/2 cups (490 grams)	
Semi-Sweet Chocolate	8 ounces	Melted, Optional



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My Sourdough Shortbread Secret

Hello, my dear. Come sit with me by the counter. I want to share my sourdough shortbread recipe. It is my new favorite thing to bake. These cookies are buttery and just a little bit tangy. They make the whole house smell like a happy memory.

See also [Easy Homemade Funnel Cake Bites Recipe](#)

I love finding new uses for my sourdough discard. It feels like a little kitchen magic. This recipe gives your cookies a lovely, tender crumble. My grandson says they taste like a hug. I still laugh at that. Let's get our hands busy, shall we?

Steps

Step 1: First, let's cream the butter and sugar. Use your stand mixer for this. You want it to look pale and fluffy. This is the secret to a light cookie. I always taste a tiny bit on my finger. Doesn't that smell amazing already?

Step 2: Now, add in the vanilla, salt, and your sourdough starter. Mix it all until it's one happy family. The starter might make it look a little strange. Do not worry, that is perfectly normal. It will all come together soon.

Step 3: Scrape down the sides of the bowl. We do not want to leave any good stuff behind. Now, add your flour while the mixer is on low. (My hard-learned tip: add the flour slowly, or you will get a white cloud all over your apron!). Mix just until you cannot see white streaks.

Step 4: Next, we shape the dough. Turn it out onto the counter. Pat it into a brick shape. It should be about as long as your forearm. Wrap it up tightly in plastic wrap. The dough needs a good, long rest in the fridge. This helps the flavors get to know each other.

Step 5: When you are ready, preheat your oven. Take your dough brick from the fridge. Now, slice it into half-inch thick cookies. They will hold their shape beautifully. Place them on a parchment-lined baking sheet.

What is your favorite cookie shape to make? Share below!

Step 6: Bake them for about ten minutes. You want the edges to be just barely golden. Let them cool completely on the pan. They will firm up as they cool. This takes patience, I know. The final touch is a dip in melted chocolate. This part is my favorite.

Cook Time: 10 minutes

Total Time: 1 hour 30 minutes

Yield: 24 cookies

Category: Dessert, Snack

See also Winter-Ready Homemade Hot Chocolate Mix

Three Tasty Twists to Try

This recipe is wonderful as it is. But you can also play with it. I love adding little changes. It makes baking feel like an adventure. Here are a few ideas from my kitchen.

- **Lemon Zest & Poppy Seed.** Add the zest of one lemon and a tablespoon of poppy seeds. It is so bright and cheerful.
- **Lavender & Honey.** Use a half cup of honey instead of sugar. Mix in a teaspoon of dried lavender. It tastes like a summer garden.
- **Chocolate Chip & Sea Salt.** Stir in a handful of mini chocolate

chips. Sprinkle a little sea salt on top before baking. Sweet and salty is the best.

Which one would you try first? Comment below!

Serving Your Sweet Creations

These cookies are perfect all on their own. But I love making a little moment special. For a real treat, serve them with a small dish of berries. The fruit's tartness is lovely with the sweet cookie. You could also crumble one over a bowl of vanilla ice cream. Oh my, that is a good idea.

For a drink, a cold glass of milk is always the right choice. It is a classic for a reason. For the grown-ups, a little cup of espresso is wonderful. The dark coffee tastes so good with the buttery shortbread. **Which would you choose tonight?**



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Keeping Your Sourdough Shortbread Perfect

These cookies stay wonderfully crisp. Just store them in a tin at room temperature. They will be happy there for about a week.

You can also freeze the dough log for a future treat. Wrap it tightly in plastic wrap. I once forgot a log in my freezer for a month. It baked up perfectly for a surprise guest.

Batch cooking like this saves you time. It means a fresh, warm cookie is never far away. That little bit of planning makes busy days sweeter.

Have you ever tried storing it this way? Share below!

Shortbread Troubles? Let's Fix That

Is your dough too crumbly? Your butter might be too cold. Soft butter creams together smoothly with the sugar.

Are your cookies spreading too much? Your dough might be too warm. I remember my first batch spread into one giant cookie. Chilling the dough brick fixes this completely.

Is your shortbread too tough? You might have added too much flour. Gently spoon flour into your measuring cup. Level it off with a knife.

Getting the texture right builds your cooking confidence. A perfect, buttery bite makes all the effort worth it.

See also Tennessee Peach Pudding Recipe

Which of these problems have you run into before?

Your Sourdough Shortbread Questions

Q: Can I make this gluten-free? A: Yes, use a good gluten-free flour blend. The results are just as tasty.

Q: How far ahead can I make the dough? A: You can keep the wrapped log in the fridge for three days. You can also freeze it for three months.

Q: What can I use instead of chocolate? A: A sprinkle of sparkling sugar is lovely. A little lemon zest in the dough is nice too.

Q: Can I make a half batch? A: Of course, just cut all the ingredients in half. It is a great way to test the recipe.

Q: Is the sourdough starter flavor strong? A: Not at all. It gives a slight tang. *Fun fact: The starter mostly adds a tender texture.*

Which tip will you try first?

Bake, Share, and Enjoy

I hope you love baking these cookies as much as I do. The smell of shortbread in the oven is pure comfort. It always reminds me of my own grandmother's kitchen.

I would be so delighted to see your creations. Share a picture of your beautiful cookies with everyone.

Have you tried this recipe? Tag us on Pinterest!



Happy cooking!

—Elowen Thorn.

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Author: Elowen Thorn



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Difficulty: **Beginner**



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Prep time: **20 minutes**

Cook time: **10 minutes**

Rest time:**1 hour**



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Total time: **1 hour 30 minutes**



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Servings: **24 servings**



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Calories: **260 kcal**

Best Season: Summer

Description

A buttery, crumbly shortbread cookie with a unique tang from

sourdough discard, perfect for a simple treat.

Ingredients

- 3 sticks unsalted butter, softened (339 grams)
- 1 cup granulated sugar (200 grams)
- 2 teaspoons vanilla extract
- 1/2 cup sourdough discard
- 1 teaspoon salt (7 grams)
- 3 1/2 cups all purpose flour (490 grams)
- 8 ounces semi-sweet chocolate, melted in a double broiler (Optional)

Instructions

1. Cream sugar and butter in the bowl of a stand mixer.
2. Add in vanilla, salt and sourdough starter and mix until well combined.
3. Scrape down the bowl and add flour while beating on low.
4. Make into a brick shape that measures approximately 12" long by 3.5" wide by 1" high.
5. Cut the brick in half, wrap in plastic and refrigerate for at least one hour.
6. Preheat oven to 350° F.
7. Cut into 24 cookies each 1/2" thick.
8. Place 1" apart on parchment lined baking sheet.
9. Bake for 10 minutes.
10. Allow to cool.
11. Dip the corner of each cookie in melted chocolate (optional).

Notes

For best results, ensure your butter is properly softened for easy creaming. The chocolate dip is optional but highly recommended for an extra treat.

Keywords:Sourdough, Shortbread, Cookie, Dessert