



Tangy Snickerdoodle Sourdough Cookie Recipe

A Happy Little Accident

I first made these cookies by mistake. I had some sourdough discard I hated to waste. So I added it to my usual snickerdoodle dough.

The result was magic. The cookies were soft and chewy. They had a little tang that made them special. I still laugh at that happy kitchen accident.

Why The Sourdough Secret Matters

That sourdough starter does more than add flavor. It helps break down the flour. This makes the cookies easier for our bodies to enjoy.

It feels good to use every bit of our food. Wasting less is a small, kind act. It makes our cooking and our world a little better.

Let's Make the Dough

Cream that butter and sugar together until it's pale. Doesn't that smell amazing? Then mix in your eggs, sourdough discard, and vanilla.

In another bowl, mix your dry things. Flour, cream of tartar, baking soda, salt, and cinnamon. Gently mix them into the wet ingredients. The dough will be soft and lovely.

The Patient Way for More Flavor

Here is a secret for you. You can bake the cookies right away. Or you can wait. Roll the dough balls in cinnamon sugar now.

Then put them in a container in the fridge. Leave them overnight or for a few days. This waiting time makes the flavor deeper and more tangy.

Time to Bake!

Heat your oven to 400°F. Place your dough balls on a baking sheet. Give them plenty of room to grow.

Bake them for about 10 to 12 minutes. Your kitchen will smell like a warm hug. Let them cool a bit before you eat one. I know, waiting is the hardest part.

A Fun Fact and a Question

Fun fact: The name "snickerdoodle" might just be a fun, made-up word.

No one knows for sure where it came from. I like that mystery.

What is your favorite cookie to bake with someone you love? Mine is these tangy snickerdoodles with my granddaughter. She loves rolling the dough balls.

Your Turn in the Kitchen

This recipe matters because it makes people happy. Sharing food is a way to share love. It is a simple truth I have learned over many years.

See also [Maple Pear Tarte Tatin](#)

Will you try the long ferment or bake them right away? Tell me about your cookie adventures. I would love to hear your story.



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Ingredients:

Ingredient	Amount	Notes
All purpose flour	2 3/4 cups (385 g)	
Cream of tartar	2 teaspoons	
Baking soda	1 teaspoon	
Salt	1 teaspoon (5 g)	
Cinnamon	1 1/2 teaspoons (4 g)	
Unsalted butter	1 cup (227 g)	
Sugar	1 1/2 cups (300 g)	
Eggs	2 large	
Sourdough starter discard	1/2 cup (142 g)	
Vanilla	2 teaspoons (10 g)	
Sugar (for coating)	1/4 cup (50 g)	Cinnamon sugar coating
Cinnamon (for coating)	1 tablespoon (8 g)	Cinnamon sugar coating



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My Sourdough Snickerdoodles: A Little Bit of Magic

Hello, my dear. Come sit with me for a spell. I want to tell you about my snickerdoodles. They are my grandson's favorite. He says they taste like a cozy hug. I think that's the best compliment.

The secret is a little sourdough starter. It gives them a special tang. It makes them soft and chewy, too. I love using my discard for this. It feels like giving it a second life. Doesn't that smell amazing?

Step 1: First, get your oven nice and warm. Set it to 400°F. Then, line your baking sheet with parchment paper. This little step saves so much scrubbing later. I still laugh at the time I forgot the paper. What a sticky mess that was!

Step 2: Now, let's make the cookie dough. Cream the butter and sugar together. It should look light and fluffy. Then add your eggs, sourdough discard, and vanilla. Mix it all up until it's happy and combined. (A hard-learned tip: Your butter should be soft, but not melted!).

Step 3: In another bowl, mix your dry things. That's the flour, cream of tartar, baking soda, salt, and cinnamon. The cream of tartar is what makes a snickerdoodle a snickerdoodle! Slowly add this to your wet mixture. Scrape the sides of the bowl to get it all.

Step 4: Time for the fun part! Mix a little sugar and cinnamon in a small bowl. Roll bits of dough into little balls. Then roll them in your cinnamon sugar. They look like little dusty planets, don't they? Place them on your baking sheet, giving them space to grow.

See also Berry Ricotta Cheesecake Delight

Step 5: Bake them for about 10 to 12 minutes. Your kitchen will smell like heaven. Let them cool on a wire rack. This keeps them from getting soggy. **Do you like your cookies chewy or crispy? Share below!**

You can also try a long ferment. Just put the sugared dough balls in the fridge. Leave them overnight or for a few days. This makes them even more tangy and tasty. It's a little secret for extra-special cookies.

Cook Time: 10-12 minutes

Total Time: About 30 minutes

Yield: About 26-28 cookies

Category: Dessert, Cookie

Three Tasty Twists to Try

I love a classic recipe. But sometimes, a little change is nice. It keeps things exciting in the kitchen. Here are a few fun ideas for you.

Lemon Zest Joy: Add the zest of one lemon to the dough. The lemon and tangy sourdough are a perfect pair. It tastes so fresh and sunny.

Apple Cider Spice: Use apple pie spice in your cinnamon sugar coating. It tastes like a crisp autumn day. Perfect with a warm mug of cider.

Chocolate Chip Surprise: Stir in a half-cup of mini chocolate chips. My grandson adores this version. It's like two favorite cookies in one.

Which one would you try first? Comment below!

The Perfect Plate and Pairing

A cookie is wonderful all on its own. But you can make it a real treat. I like to serve them still slightly warm. They are so soft and comforting then.

Place a few on a small plate with a doily. It looks so old-fashioned and sweet. You could also crumble one over a bowl of vanilla ice cream. Now that is a true delight. It makes a simple dessert feel fancy.

For a drink, a cold glass of milk is always right. For the grown-ups, a nice cup of black coffee is lovely. The bitter coffee and the sweet, tangy cookie are perfect together. **Which would you choose tonight?**

See also [Easy Apple Coffee Cake with Cinnamon Topping](#)



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Keeping Your Snickerdoodle Cookies Happy

These cookies are best enjoyed fresh from the oven. But they keep well too. Let them cool completely first. Then store them in a tin at room temperature. They will stay soft for about four days.

You can also freeze the dough for a future treat. I remember making a double batch once. I froze half the dough balls on a tray. Later, I baked just a few for my grandson's surprise visit. His smile was worth the extra effort.

Batch cooking like this saves you time later. It means a warm cookie is never far away. It turns a regular day into something a little special.

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

Simple Fixes for Common Cookie Troubles

Sometimes cookies can spread too much. If this happens, your butter was probably too warm. Just chill your dough for thirty minutes before baking. This helps the cookies keep their perfect round shape.

I once forgot the cream of tartar. My cookies came out flat and missing their tang. This ingredient is key for that classic snickerdoodle taste. Getting it right builds your confidence in the kitchen.

If your cookies are too cakey, you may have over-mixed. Gently mix just until the flour disappears. This matters because a gentle hand makes a more tender cookie. **Which of these problems have you run into before?**

Your Snickerdoodle Questions Answered

Q: Can I make these gluten-free?

A: Yes! Use a good gluten-free flour blend. The results are wonderfully chewy.

Q: How far ahead can I make the dough?

A: You can refrigerate it for up to three days. This long ferment adds a nice tang.

Q: What if I don't have sourdough discard?

A: You can use 1/2 cup of plain Greek yogurt instead. The texture will be similar.

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Q: Can I make a smaller batch?

A: Absolutely. Just cut all the ingredients in half. It works perfectly.

Q: Any other tips?

A: A sprinkle of sea salt on top after baking is lovely. **Which tip will you try first?**

Bake Some Memories

I hope this recipe brings you as much joy as it brings me. My kitchen is my favorite place for making memories. I love hearing about your own baking adventures.

It would make my day to see your creations. Please share your cookie photos with everyone. **Have you tried this recipe? Tag us on Pinterest!**



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Happy cooking!
—Elowen Thorn.

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