

Sourdough Chocolate Chip Cookies

Prep: 10 minutes • Cook: 10 minutes

Soft, chewy cookies studded with rich chocolate and a gentle sourdough tang, offering depth and balance in every bite. Long fermentation adds complexity and tenderness, while a quick-bake option still delivers classic, buttery comfort.

Ingredients

- 1 cup unsalted butter (softened)
- 1 cup white granulated sugar
- 1 cup light brown sugar (lightly packed)
- 2 eggs (large)
- 3/4 cup sourdough discard
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 1/2 teaspoons salt
- 2 cups chocolate chips

Instructions

1. In a stand mixer with a paddle attachment, cream together the butter, white sugar, and brown sugar until light and fluffy.
2. Add the eggs, sourdough discard, and vanilla extract; mix again until light and fluffy.
3. In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.
4. Slowly add the dry ingredients to the wet ingredients, scraping down the sides as needed; mix just until combined. Fold in the chocolate chips (or chunks).
5. For long fermentation (optional): Cover the bowl tightly and refrigerate the dough for 12–24 hours, up to 3 days, for best texture and digestibility.
6. Scoop about 3 tablespoons of dough per cookie, roll into balls, and place 2 inches apart on a parchment-lined baking sheet. If dough wasn't long-fermented, chill the shaped dough at least 1 hour.
7. Preheat the oven to 375°F (190°C). Bake for 10–12 minutes, until the edges are golden and centers look just set.
8. Remove from the oven and transfer cookies immediately to a wire rack to cool.

Tags: Sourdough, Cookies, Chocolate, Dessert, Baking, Long Fermentation

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