

Sourdough Shortbread Cookies

Prep: 30 minutes (plus 1 hour chilling) • Cook: 10 minutes

Buttery, tender-crisp shortbread with a subtle sourdough tang, perfect on their own or dipped in silky semi-sweet chocolate. Simple pantry staples transform into an elegant, lightly crunchy treat.

Ingredients

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

Instructions

1. Cream the softened unsalted butter and granulated sugar in a stand mixer until light and well combined.
2. Add vanilla extract, salt, and sourdough discard; mix until fully incorporated, scraping down the bowl as needed.
3. With the mixer on low, gradually add the all-purpose flour and mix just until a soft dough forms (do not overmix).
4. Shape the dough into a rectangular brick about 12 inches long, 3.5 inches wide, and 1 inch high. Cut the brick in half and wrap both pieces tightly in plastic wrap.
5. Refrigerate for at least 1 hour (or long ferment 12–72 hours for deeper flavor and easier digestion).
6. Preheat the oven to 350°F and line a baking sheet with parchment paper.
7. Slice the chilled dough into 24 cookies, each about 1/2 inch thick. Arrange on the prepared sheet, spacing about 1 inch apart.
8. Bake at 350°F for about 10 minutes, until lightly golden at the edges.
9. Cool on a wire rack until set.
10. Optional: Melt semi-sweet chocolate in a double boiler and dip a corner of each cooled cookie. Place on a rack to allow chocolate to set before serving.

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