

The Best Sourdough Discard Monster Cookies

Prep: 15 minutes • Cook: 11 minutes

Chewy, nutty monster cookies with crisp edges, a tangy lift from sourdough discard, and pockets of melty chocolate chips and candy-coated chocolates. A playful, indulgent bite that balances sweetness, peanut butter richness, and hearty oats.

Ingredients

- 1/2 cup unsalted butter (melted)
- 1/2 cup peanut butter (creamy, unsweetened)
- 1/4 cup white cane sugar
- 3/4 cup light brown sugar
- 1 egg
- 1 tsp vanilla extract
- 3/4 cup sourdough discard
- 1 1/4 cup all-purpose flour
- 1 1/4 cups rolled oats
- 1 tsp salt
- 1 tsp baking soda
- 1 cup semi-sweet chocolate chips
- 1 cup coated chocolate candies

Instructions

1. Preheat the oven to 350°F. In a large mixing bowl, whisk together the melted butter, peanut butter, white sugar, and brown sugar until fully combined.
2. Add the egg and vanilla extract; mix until combined.
3. Stir in the sourdough discard until incorporated.
4. In a separate bowl, whisk together the flour, oats, salt, and baking soda.
5. Add the dry ingredients to the wet ingredients and fold together. When mostly incorporated, add the chocolate chips and coated chocolate candies, and mix until evenly combined.
6. Scoop about 1/4 cup of dough per cookie, roll into balls, and gently press into discs. Place on a parchment-lined baking sheet and bake 10–11 minutes, until edges are lightly browned and centers are still slightly soft.
7. Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Tags: Sourdough, Cookies, Dessert, Peanut Butter, Chocolate, Oats

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