

Sourdough Discard Chocolate Chip Cookies

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Makes 9 dozen cookies if using a 1 Tbsp cookie scoop. You can also use a 2 Tbsp scoop for larger cookies.

Do not skip the browned butter step – it makes the cookies AMAZING!

- 512 grams (4 cups) all purpose flour
- 11 grams (2 tsp) baking soda
- 11 grams (4 tsp) corn starch or arrowroot powder
- 3 grams (1/2 tsp) salt
- 3 sticks browned butter, cooled
- 388 grams (2 cups) brown sugar
- 117 grams (1/2 cup) sugar
- 1 large whole egg
- 1 large egg yolk
- 13 grams (1 Tbsp) vanilla extract
- 224 grams (1 cup) sourdough discard
- 255 grams (1 1/2 cups) semi sweet chocolate chips
- 255 grams (1 1/2 cups) milk chocolate chips

Browned Butter

1. Browning butter is pretty quick, so don't leave the stove unattended. Have a heatproof bowl next to the

stove ready to go

2. Place the butter in a light-colored pan over medium heat. Medium heat ensures the butter cooks evenly, an important factor in this process. Stir the butter the entire time to keep it moving. Once melted, the butter will begin to foam and sizzle around the edges. Keep stirring. In about 5–8 minutes from when you started (depending on the amount of butter you used), the butter will turn golden brown. Some foam will subside and the milk solids at the bottom of the pan will be toasty brown. It will smell intensely buttery and nutty.
3. Immediately remove the pan from heat and pour the butter into heatproof bowl to stop the cooking process. If left in the hot pan, the butter will burn.
4. Let cool to room temperature

Cookies

1. Combine flour, baking soda, arrowroot powder (my choice) or cornstarch and salt in a bowl and set aside.
2. In the bowl of a stand mixer or large bowl, combine the brown sugar, white sugar and cooled butter. Mix until well combined
3. Add in the egg and the egg yolk, one at a time until combined. Add in the vanilla extract and the sourdough discard. Mix until well combined
4. Add in half of the dry ingredient mixture and mix until just incorporated. Add in the remaining dry ingredient mixture. Do not overmix!!
5. Mix in your chocolate chips.
6. Cover dough and place in the refrigerator for 30 minutes. Use a small (1 Tbsp) cookie scoop or a medium (2 Tbsp) cookie scoop, depending on your preferred

cookie size, and scoop cookies onto a parchment lined baking sheet.

7. Bake for 12-14 minutes in a preheated 350° oven. DO NOT OVERBAKE! Cool on wire rack.

Cookies

Cookies, Desserts, Sourdough