

Birthday Cake Batter Sourdough Bread - Colorful, Fluffy, and Festive

Sourdough Starter Birthday Cake Batter Bread ??



OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Dough:

$\frac{1}{2}$ cup active sourdough starter (fed and bubbly)

2... cups all-purpose flour

... cup sugar

$\frac{1}{2}$ cup warm milk (not hot)

... cup plain yogurt or sour cream

1 tsp vanilla extract

$\frac{1}{2}$ tsp almond extract (optional but amazing)

$\frac{3}{4}$ tsp salt

3 tbsp softened butter

$\frac{1}{3}$ cup rainbow sprinkles (use jimmies-style to avoid color bleed)

For the Vanilla Glaze:

1 cup powdered sugar

2 tbsp milk

$\frac{1}{2}$ tsp vanilla extract

Extra sprinkles, for garnish

DIRECTIONS

1. ? Step 1: Make the Dough: In a large bowl, combine the sourdough starter, flour, sugar, warm milk, yogurt, vanilla, almond extract (if using), and salt. Mix until shaggy. Add softened butter and knead (by hand or mixer) until smooth and elastic-about 8-10 minutes.
2. ? Step 2: Bulk Ferment: Cover and let rise at room temp for 4-6 hours or until doubled. If your kitchen is cool, ferment longer or let it rest overnight in the fridge for a slow, flavorful rise.
3. ? Step 3: Add Sprinkles: Flatten the dough gently, scatter in the rainbow sprinkles, and fold gently to distribute. Don't overmix-this keeps the sprinkles from bleeding.
4. ? Step 4: Shape & Proof: Form into a loaf or place into a buttered 9x5-inch pan. Cover and proof for 2-4 hours, or until the dough is puffy and just above the pan rim.
5. ? Step 5: Bake: Preheat your oven to 350°F (175°C). Bake for 35-40 minutes, tenting with foil halfway if the top browns too quickly. Tap the top-if it sounds hollow, it's done.
6. ? Step 6: Cool & Glaze: Cool completely before glazing. Mix the powdered sugar, milk, and vanilla into a smooth glaze. Drizzle generously and top with extra sprinkles for that birthday-ready look.

TIPS FOR SUCCESS

Use an active starter for the best rise and texture Warm your milk gently -not hot, or it'll harm the starter Avoid overproofing

after shaping, especially if using a sweet dough Cool completely before glazing so the drizzle doesn't melt off

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/birthday-cake-batter-sourdough-bread-colorful-fluffy-and-festive/>