

Funfetti Sourdough Discard Cookies - The Sweetest Way to Use Up Starter

Funfetti Sourdough Discard Birthday Cake Cookies ??



OVEN
350°F

TIME
3 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cookies:

- ¾ cup unsalted butter, softened
- ¾ cup granulated sugar
- ... cup brown sugar
- ... cup sourdough discard (unfed works just fine!)
- 1 large egg
- 1 tsp vanilla extract
- 1 ¾ cups all-purpose flour
- ¾ tsp baking soda
- ... tsp salt
- 1/3 cup rainbow sprinkles (jimmies recommended)

For the Vanilla Glaze:

- ¾ cup powdered sugar
- 1 tbsp milk
- ... tsp vanilla extract
- Extra sprinkles, for decorating

DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone mat.
- 2.** Cream Butter and Sugars: In a large bowl, beat softened butter, granulated sugar, and brown sugar until light and fluffy-about 2-3 minutes with a hand mixer.
- 3.** Add Wet Ingredients: Mix in sourdough discard, egg, and vanilla extract. Beat until fully incorporated and smooth.
- 4.** Mix Dry Ingredients Separately: In another bowl, whisk together flour, baking soda, and salt.
- 5.** Combine Wet and Dry: Gradually add dry ingredients to wet, mixing just until combined-don't overmix.
- 6.** Fold in Sprinkles: Gently stir in the rainbow sprinkles using a spatula. Be careful not to over-stir or the colors may bleed.
- 7.** Scoop and Bake: Scoop tablespoon-sized portions of dough onto the prepared baking sheet, spacing 2 inches apart. Bake for 10-12 minutes, or until edges are golden and centers are just set.
- 8.** Cool and Glaze: Let cookies rest on the sheet for 5 minutes, then transfer to a wire rack. Meanwhile, whisk together powdered sugar, milk, and vanilla to make the glaze. Drizzle over cooled cookies and top with extra sprinkles right away.
- 9.** Let Set and Enjoy: Allow glaze to set for 15-20 minutes before serving or storing.

SWAPS & NOTES

& Swaps Sourdough discard: Make sure it's unfed but not spoiled.

Sprinkles: Stick with jimmies (the long ones) to prevent bleeding.

Substitute with a 1:1 GF flour blend, though texture may vary slightly.

Use plant-based butter and milk in both the dough and glaze.

TIPS FOR SUCCESS

Don't skip the chill if your dough feels too soft-10 minutes in the fridge will help them hold their shape.

Let cookies cool fully before glazing or you'll end up with a melty mess.

Add almond extract (just ... tsp) for a true birthday cake flavor boost.

Double the batch and freeze the second half-bake from frozen with 1-2 extra minutes.

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

Original recipe: <https://chefmaniac.com/funfetti-sourdough-discard-cookies-the-sweetest-way-to-use-up-starter/>