

Sourdough Discard Crackers - A Crunchy, Cheesy Way to Use Your Starter

Savory Sourdough Sonata Crackers - A Crispy Overture of Cheddar & Spice Delight! ???



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1/2 cup sourdough discard (unfed)
- 3/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon paprika (smoked paprika adds depth)
- 1/2 teaspoon garlic powder (optional)
- 3 tablespoons unsalted butter, cold and cubed
- 1/2 cup shredded sharp cheddar cheese
- 1/4 cup grated Parmesan cheese
- 1-2 tablespoons cold water, as needed

DIRECTIONS

1. Prepare the Dough: In a mixing bowl, whisk together flour, salt, paprika, and garlic powder. Add cubed butter and cut in using a fork or pastry cutter until the texture resembles coarse crumbs.
2. Mix in the cheddar and : Parmesan. Add the sourdough discard and stir until a dough forms. If dry, add cold water 1 tablespoon at a time.
3. Chill the Dough: Form the dough into a disc, wrap it in plastic, and refrigerate for 30 minutes. This helps the dough relax and roll out smoothly.
4. Roll and Cut: Preheat your oven to 350°F (175°C). On a lightly floured surface, roll dough to 1/8 -inch thickness. Cut into squares, triangles, or fun shapes. Transfer to a parchment-lined baking sheet.
5. Poke each cracker with a fork to prevent puffing.
6. Bake: Bake for 12-15 minutes, or until golden brown and crisp. Watch closely near the end-every oven is different!
7. Cool & Enjoy: Cool completely on a wire rack. Want to jazz them up? Brush with melted butter and sprinkle with flaky salt or extra cheese.

SWAPS & NOTES

-these sourdough cheddar crackers are your new favorite way to use up discard.

Whether you're deep in your sourdough era or just love a homemade cracker with character, these Savory Sourdough Sonata Crackers sing with every bite.

Made with sharp cheddar, Parmesan, and a hint of paprika, they're buttery, crumbly, and perfectly addictive.

Bonus: they're an excellent use for sourdough discard you might otherwise toss.

TIPS FOR SUCCESS

Don't skip the chill time -it makes the dough easier to roll. Roll thin for maximum crispiness. Store in an airtight container for up to 1 week. Use extra-sharp cheddar for bolder flavor. Try a combo of herbs, like thyme or rosemary , for variation.

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

Original recipe: <https://chefmaniac.com/sourdough-discard-crackers-a-crunchy-cheesy-way-to-use-your-starter/>