



Favorite Sourdough Recipes

From Kasyn Self



Sourdough Chocolate Chip Cookies

Prep Time: 10 Minutes
Chill Time: 2 Hours
Author: Amy Duska

Cook Time: 15 Minutes
Servings: 12

Ingredients

dry ingredients-1

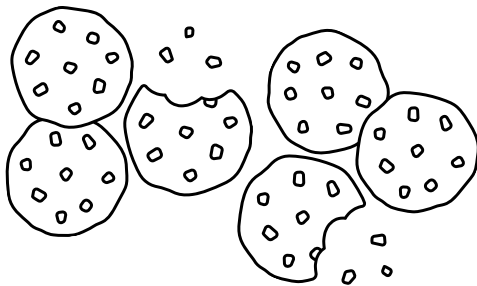
- $\frac{3}{4}$ cup + 1 teaspoon (95 g) all-purpose flour
- 1 cup + 1 teaspoon (125 g) bread flour (all-purpose can be substituted, see notes)
- 1 teaspoon (5 g) fine sea salt
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder

wet ingredients-1

- 1 large (1) egg
- $\frac{1}{2}$ cup (125 g) sourdough starter discard
- 1 teaspoon (5 g) vanilla extract

wet ingredients-2

- 8 tablespoons (113 g) unsalted butter (cold, cubed)
- $\frac{1}{2}$ cup (100 g) light brown sugar
- $\frac{1}{2}$ cup (100 g) white granulated sugar
- 1 $\frac{1}{2}$ cups (340 g) chocolate chips (semi-sweet or milk chocolate)



Instructions

Sourdough Chocolate Chip Cookies

mix dry ingredients

1. Use a whisk or a fork to mix the bread flour, all-purpose flour, baking soda, baking powder and salt in a small bowl. Set aside.

mix wet ingredients-1

1. In a separate small bowl, use a whisk or a fork to beat the egg, vanilla extract and sourdough starter until smooth. Set aside.

mix wet ingredients-2

1. Place the cold, cubed butter, light brown sugar and granulated sugar into the bowl of a stand mixer with the paddle attachment. Beat on low-speed until the mixture forms small crumbles, 45-60 seconds. Add the chocolate chips and mix on low-speed 30-45 seconds. Scrape down the sides of the bowl.
2. Add the dry ingredients and mix on low-speed until the batter starts to become a crumbly mixture, 20-30 seconds. Pour in the egg mixture and mix on low-speed until the dough comes together and starts to pull away from the sides of the bowl, 20-30 seconds. Use a spatula to stir the batter, ensuring all of the ingredients have been fully incorporated
3. Use a cookie scoop to portion the dough into 12 balls, (2 per cookie) and place them on a parchment lined baking tray. Chill the dough in the fridge for a minimum of 2 hours. (24 hours is best!)
4. Bake in a 375°F oven for 15-17 min, or until the edges are golden brown and the center still appears slightly under-baked. Remove and allow to rest on the baking sheet for 5 min. before transferring them to a cooling rack.

Sourdough Brownies

Prep Time: 25 Minutes
Total Time: 1 Hour
Author: Amy Duska

Cook Time: 35 Minutes
Servings: 16

Ingredients

- 8 tablespoons (113 g) unsalted butter
- 12 oz. (340 g) semi sweet chocolate chips
- ½ cup (40 g) dutched cocoa powder (or regular cocoa powder)
- 2 teaspoons (10 g) vanilla extract
- 2 large eggs
- 1 egg yolk
- 1 cup (200 g) granulated sugar
- ½ cup (110 g) dark brown sugar
- ½ cup (125 g) sourdough discard
- 1 cup (120 g) all-purpose flour
- 1 teaspoon (5 g) salt

Instructions

1. Preheat oven to 350°F and line a 9" x 9" baking dish with parchment paper.
2. Melt the butter in a small saucepan over low heat. Add the chocolate chips, vanilla extract and dutched cocoa powder. Stir the ingredients until the chocolate chips have melted and the mixture is smooth. Remove the saucepan from the burner and set it aside to cool down.
3. In a large mixing bowl, beat the eggs, brown sugar and granulated sugar with an electric mixer for 7-10 minutes. Add the sourdough discard and chocolate mixture to the bowl beat on low until combined. Add the flour and salt and stir with a spatula until just combined. (The batter will be very thick.)
4. Pour the batter into the baking dish and smooth the top. Bake for 35-40 minutes. Let cool, then slice.

Sourdough Cinnamon Rolls

Prep Time: 20 Minutes
Fermenting Time: 10 Hours
Author: Amy Duska

Cook Time: 35 Minutes
Total Time: 10hr 55min
Servings: 12 Rolls

Ingredients

DOUGH

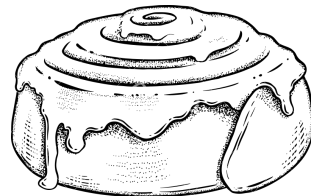
- 8 tablespoons (113 g) butter (cold)
- 2 ½ cups (300 g) all-purpose flour (see notes)
- ⅓ cup (100 g) sourdough starter discard
- 1 cup (240 g) buttermilk (see notes)
- 1 tablespoon + 1 teaspoon (25 g) honey (or granulated sugar)
- ¾ teaspoon (4 g) fine sea salt
- 1 teaspoon baking powder (hold back in initial mix)
- ½ teaspoon baking soda (hold back in initial mix)

CINNAMON-SUGAR FILLING

- ¾ cup (150 g) light brown sugar
- 2 teaspoons ground cinnamon
- 4 tablespoons (56 g) butter (melted)

CINNAMON ROLL GLAZE

- 1 tablespoon (14 g) butter (melted)
- 1 cup (120 g) powdered sugar
- 1 teaspoon (5 g) vanilla extract
- 2 tablespoons (30 g) milk



Instructions

Sourdough Cinnamon Rolls

in the evening

1. Mix the dough: Use a cheese grater to grate the cold butter into a mixing bowl. Add the flour and use a bench scraper or pastry cutter to cut the butter into the flour. Add the sourdough starter discard, buttermilk, honey and salt. Mix with a spatula until the ingredients are well incorporated. Cover the bowl and let rest on the counter for 10-12 hours. (DO NOT add the baking soda or baking powder. This will be added right before rolling out the dough)

in the morning

1. Make cinnamon sugar filling and glaze: Mix the brown sugar and cinnamon in a small bowl, set aside. In a separate bowl, mix the glaze ingredients and set aside. Preheat oven to 375°F (190°C) and butter a 12" cast iron skillet.
2. Add leavening agents: Mix the baking powder and baking soda in a small bowl with a fork until there are no visible lumps. Sprinkle the mixture on top of the dough and mix it in with your hands.
3. Roll out the dough: Generously flour your work surface and turn the dough onto it. Flour the top of the dough. Use a rolling pin to roll the dough into a 12" x 24" rectangle.
4. Cut out rolls: Use a pastry brush to coat the top of the rectangle of dough with melted butter. Sprinkle the cinnamon-sugar mixture evenly over the surface, leaving a one-half-inch bare strip along the outer edges. Starting on the longest side, roll the dough into a log shape. Use the bench scraper to cut the dough log into 12 pieces (approximately 1.5 inches). Arrange the rolls in the cast iron skillet, leaving space in between each piece to expand.
5. Bake: Bake the cinnamon rolls for 35-40 minutes or until the tops are golden brown. Mix the glaze ingredients in a small bowl while the cinnamon rolls are baking. Remove the rolls from the oven and glaze while hot.

Sourdough Coffee Cake

Prep Time: 20 Minutes

Cook Time: 45 Minutes

Total Time: 1 Hour 5 Minutes

Servings: 9

Author: Amy Duska

Ingredients

crumble topping

- 4 tablespoons (56 g) butter melted
- ½ cup (110 g) light brown sugar
- ½ cup (60 g) all-purpose flour
- 2 teaspoons ground cinnamon
- 1 cup (120 g) chopped pecans optional

cinnamon sugar filling

- ⅓ cup (73 g) light brown sugar
- ⅓ cup (40 g) all-purpose flour
- 2 teaspoons ground cinnamon

sourdough cake batter

- 8 tablespoons (113 g) butter softened
- ½ cup (110 g) light brown sugar
- ½ cup (100 g) granulated sugar
- 2 large eggs
- 2 teaspoons (10 g) vanilla extract
- ½ cup (115 g) sour cream
- ½ cup (125 g) sourdough starter discard
- 1 cup (240 g) buttermilk
- 1 teaspoon (5 g) fine sea salt
- 2 teaspoons baking powder
- 2 cups (240 g) all-purpose flour

Instructions

Sourdough Coffee Cake

crumble Topping

1. Melt the butter in a bowl and stir in the light brown sugar and cinnamon until smooth.
2. Add the flour and pecans and stir again until the mixture comes together into a big clumpy mass. Set it and let cool.

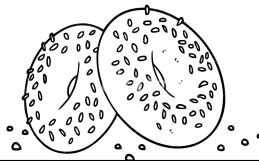
cinnamon sugar filling

1. Stir the cinnamon, flour and light brown sugar together in a small bowl and set aside.

sourdough cake batter

1. Preheat your oven to 350°F (175°C). Lightly grease an 9" x 9" metal baking pan with butter or cooking spray.
2. In a large mixing bowl, use a spatula to cream the butter, light brown sugar and granulated sugar until smooth. Add the eggs, vanilla extract, sour cream, sourdough starter, milk, salt and baking powder to the bowl and stir until combined. Add the flour and mix until ingredients are fully incorporated.
3. Pour half of the cake batter into the greased baking dish. Sprinkle the cinnamon sugar mixture evenly across the surface of the batter. Carefully pour the remaining batter over the cinnamon sugar mixture to cover. Use an offset spatula to gently spread the batter evenly. Break up the crumble topping with your fingers and sprinkle evenly over the top.
4. Bake for 40-45 minutes or until a toothpick inserted in the middle comes out clean.

Sunday Morning Bagels



Prep Time: 25 Minutes
Cook Time: 20-25 Minutes

Total Time: 1 Hour Servings: 8

Author: Emilie Raffa

Ingredients

for the dough

- 150 g (3 / 4 cup) bubbly, activesourdough starter
- 250 g (1 cup plus 2 tsp) warm water
- 24 g (2 tbsp) granulated sugar
- 500 g (4 cups plus 2 tbsp) bread flour
- 9 g (1 1 / 2 tsp) fine sea salt
- Cooking spray or oil, (for coating the plastic wrap)

for the water bath

- 20 g (1 tbsp) honey

Toppings

- mixed seeds-poppy, sesame, flax fennel, or everything bagel season.

Instructions

1. **Make the Dough:** In a large bowl, whisk the starter, water, and sugar together with a fork. Add the flour and salt. Combine to form a rough dough, then finish mixing by hand (or w/ mixer and dough hook) until no lumps of our remain. The dough will be very stiff and dry.
2. **Cover the dough** with a very damp towel and let rest for 45 minutes to 1 hour. After the dough has rested, work the mass into a semi-smooth ball, about 15 to 20 seconds.
3. **Bulk Rise:** Cover the bowl with plastic wrap that has been lightly coated in oil to prevent sticking. Let rise inuntil double in size, about 10-12 hrs when the temperature is 68 F, 8 to 10 hours @ 70°F.
4. **Shape:** Line a sheet pan with a nonstick silicone mat or parchment paper. If using parchment, lightly coat with cooking spray or oil to prevent sticking.
5. **Remove the dough** onto a non-floured work surface.

Cont.

Flatten the dough into a rectangle and divide into 8 equal pieces, about 115 g (4 oz) each. Gather the ends, flip the dough over, and roll each piece into a ball. Let the dough rest on your lined sheet pan for 10 to 15 minutes to relax the gluten.

6. Working with one ball of dough at a time, poke a hole straight through the center. Move your finger around in a circular motion to gently stretch the dough until the hole is about the size of a walnut. You can also lift up the dough, insert both index fingers through the center hole, and barrel roll to gently stretch the opening. When finished, place the dough back onto the sheet pan. It's okay if the hole shrinks slightly. Repeat shaping the remaining dough.

7. Second Rise: Cover the dough with a damp towel and let rest at room temperature for 15 to 20 minutes. The dough will puff up only slightly at this stage.

8. Meanwhile, bring a medium pot of water to a boil. Add the honey and whisk well to dissolve. Preheat oven to 425°F. Add the seeds to a rimmed tray or shallow bowl.

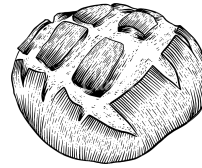
9. Boil the bagels: Add 2 to 3 bagels into the pot and simmer for 30 seconds on each side for a thin crust. Note: if using cold dough from the fridge, the bagels might not float to the surface right away. Give them a nudge after 30 seconds or so and be patient. Using a slotted spoon, transfer the bagels back the sheet pan you used earlier, placing them rounded side up.

10. Once slightly cool but still wet, dip the rounded side of the bagels into the seeds to coat. Place back onto the sheet pan and finish boiling the rest of the bagels.

11. Bake: Place your sheet pan on the center rack. Bake the bagels for about 20 to 25 minutes. Flip them over to briefly cook the bottom side, about 1 to 2 minutes or less. When ready, your bagels will be puffed up, light golden brown, and feel light to the touch. Transfer to a wire rack to cool.

Everyday Sourdough

Prep Time: 10 Minutes Bake Time: 60 Minutes
Author: Emilie Raffa



Ingredients

- Thursday-Saturday: Feed your starter until bubbly and active.
 - Saturday Evening: Make the dough and let rise overnight.
 - Sunday Morning: Shape the dough, let rise again, score, bake.
- 50 g (1¼ cup) bubbly, active starter
 - 350 g (1½ cups plus 2 tbs) warm water
 - 500 g (4 cups plus 2 tbs) bread flour
 - 9 g (1½ tsp) fine sea salt

Instructions

MAKE THE DOUGH: In the evening, whisk the starter and water together in a large bowl with a fork. Add the flour and salt. Combine until a stiff dough forms, then finish mixing by hand to fully incorporate the flour. The dough will feel dense and shaggy, and it will stick to your fingers as you go. Scrape off as much as you can. Cover with a damp towel and let rest for 30 minutes. Replenish your starter with fresh flour and water, and store according to preference.

After the dough has rested, work the mass into a fairly smooth ball. To do this, grab a portion of the dough and fold it over, pressing your fingertips into the center. Repeat, working your way around the dough until it begins to tighten, about 15 seconds.

BULKRISE: Cover the bowl with a damp towel and let rise overnight at room temperature. This will take about 8 to 10 hours at 70°F (21°C). The dough is ready when it no longer looks dense and has doubled in size.

Instructions Continued

Everyday Sourdough

SHAPE: In the morning, coax the dough onto a lightly floured work surface. To shape it into a round, start at the top and fold the dough over toward the center. Turn the dough slightly and fold over the next section of dough. Repeat until you have come full circle. Flip the dough over and let rest for 5 to 10 minutes. Meanwhile, line an 8-inch (20-cm) bowl with a towel and dust with flour. With floured hands, gently cup the dough and pull it toward you in a circular motion to tighten its shape. Using a bench scraper, place the dough into the bowl, seam side up.

SECOND RISE: Cover the bowl and let rest for 30 minutes to 1 hour. The dough is ready when it looks puffy and has risen slightly but has not yet doubled in size.

Preheat your oven to 450°F (230°C). Cut a sheet of parchment paper to fit the size of your baking pot, leaving enough excess around the sides to remove the bread.

SCORE: Place the parchment over the dough and invert the bowl to release. Sprinkle the dough with flour and gently rub the surface with your hands. Using the tip of a small, serrated knife or a razor blade, score the dough with the cross-cut pattern, or any way you'd like.

BAKE: Bake the dough on the center rack for 20 minutes, covered. Remove the lid and continue to bake for 30 minutes. Then, carefully remove the loaf from the pot and bake directly on the oven rack for the last minutes to crisp the crust. When finished, transfer to a wire rack. Cool for 1 hour before slicing.

Sourdough is best consumed on the same day it is baked. To maximize freshness, cool completely and store on the counter, cut-side down, for up to 1 day.

Feeding

Why you feed: To keep your sourdough starter alive and to create “active starter” to use in various recipes.

How to feed: You can feed in many different ways to get different results...

-ALWAYS feed equal parts distilled water and flour.

(I use 1/2 AP Flour and 1/2 Whole Wheat for higher protein)

Feed 1:1:1 Ratio for a quick starter activation. (4-5 hours) (starter, water, flour)

Feed 1:3:3 Ration for a delayed starter activation. (12 hours) (MY FAVORITE)

It will take some time to learn your starter and figure out what works for you.

Your starter will be unique to you!!!

grow
Baby
grow



Feed
Me