

# Lisa's Four Favorite Christmas Cookie Recipes



PREP TIME:  
**15 MINUTES**

COOK TIME:  
**10 MINUTES**

ADDITIONAL TIME:  
**1 HOUR**

TOTAL TIME:  
**1 HR 25 MIN**

SERVINGS:  
**24 COOKIES**

# Sourdough Gingerbread Cookies

Just in time for holiday baking, these Sourdough Gingerbread Cookies are a nostalgic, holiday favorite. Follow along to create delectable gingerbread men and unforgettable Christmas season flavors that blend sourdough depth with ginger spice warmth.

1/2 cup unsalted butter,  
softened (114 grams)  
1 cup brown sugar (200  
grams)  
1/2 cup molasses (140  
grams)  
1 large egg  
1/2 cup sourdough starter  
discard (142 grams)  
1 teaspoon vanilla (5  
grams)  
3 cups all-purpose flour  
(420 grams)  
1 teaspoon salt (5 grams)  
1 1/2 teaspoons baking  
soda  
2 teaspoons cinnamon  
1 tablespoon ground  
ginger  
1/2 teaspoon ground  
cloves  
1/2 teaspoon allspice

## ROYAL ICING (OPTIONAL)

4 cups powdered sugar  
6 tablespoons room  
temperature water  
3 tablespoons meringue  
powder

## NOTES:

- You can use sourdough starter discard or your fed, active starter.
- Chilling the dough is important, but let your dough sit on the counter for a few minutes before rolling out.
- The dough should be smooth and manageable, not sticky. Add flour minimally if necessary.
- If the royal icing isn't thickening enough, add more powdered sugar. Store in the fridge, airtight, and warm to room temperature before using.

## 1. Mix Wet Ingredients:

- In a large bowl or stand mixer with a paddle attachment, beat the butter, brown sugar, and molasses on medium speed until creamy.
- Add the egg, sourdough starter, and vanilla, then mix on medium speed until incorporated.

## 2. Combine Dry Ingredients:

- In a separate bowl, whisk together the flour, salt, baking soda, cinnamon, ginger, cloves, and allspice.

## 3. Form the Dough:

- Add the flour mixture to the wet ingredients, and beat on low speed until combined.
- Cut the dough in half and form two discs.
- Wrap the discs in plastic wrap and refrigerate for at least one hour, or up to three days for long fermentation.

## 4. Prepare for Baking:

- When ready to bake, let one disc of chilled dough sit at room temperature for a few minutes.
- Preheat the oven to 350°F (175°C) and line two large baking sheets with parchment paper.
- Roll the dough to 1/4 inches thickness on a lightly floured surface.
- Cut into desired shapes and place cookies 1 inch apart on prepared baking sheets. Repeat with the other disc.

## 5. Bake:

- Bake for 10 minutes. Cookies will look slightly underdone and edges will be golden but not dark. For crispier cookies, bake a little longer.
- Allow cookies to cool completely before decorating, approx. 30 minutes.

## FOR THE ROYAL ICING

### 1. Mix Wet Ingredients:

- Add powdered sugar, water, and meringue powder to the bowl of a stand mixer.
- Using a wire whisk attachment, beat on high speed for about 2 minutes.
- If the icing is too thin, continue beating until thickened, or add more powdered sugar.

### 2. Decorate:

- Once applied, royal icing typically dries within a couple of hours.





PREP TIME:  
**10 MINUTES**

COOK TIME:  
**10 MINUTES**

ADDITIONAL TIME:  
**20 MINUTES**

TOTAL TIME:  
**40 MINUTES**

SERVINGS:  
**22-24 COOKIES**

# Sourdough Chocolate Chip Cookies

Sourdough chocolate chip cookies are perfectly soft and packed with chocolate chunks. The light tanginess from the sourdough makes the yummiest cookies.

- 1 cup unsalted butter, softened (227 g)
- 1 cup white granulated sugar (200 g)
- 1 cup light brown sugar, lightly packed (200 g)
- 2 large eggs
- 3/4 cup sourdough discard (170 g)
- 2 teaspoons vanilla extract (8 g)
- 3 cups all-purpose flour (405 g)
- 1 teaspoon baking soda (6 g)
- 1/2 teaspoon baking powder (2.5 g)
- 1 1/2 teaspoons salt (7 g)
- 2 cups chocolate chips or chunks (340 g)

## 1. Cream Butter and Sugars:

- In a stand mixer with a paddle attachment, cream together the butter, white sugar, and brown sugar until light and fluffy.

## 2. Add Wet Ingredients:

- Add the eggs, sourdough discard, and vanilla to the mixture. Mix well until everything is combined and the mixture is fluffy.

## 3. Combine Dry Ingredients:

- In a separate large bowl, whisk together the flour, baking soda, baking powder, and salt.

## 4. Mix Together:

- Slowly add the dry ingredients to the wet ingredients. Scrape down the sides of the bowl and mix well.

## 5. Add Chocolate:

- Gently fold in the chocolate chips or chunks.

## 6. Shape and Chill Dough:

- Roll the cookie dough into balls using about 3 tablespoons of dough per cookie. Use a cookie scoop for ease. Place them 2 inches apart on a parchment-lined cookie sheet.
- Chill in the refrigerator for at least an hour, or up to 2 days for longer fermentation. For best results, chill for 12-24 hours for optimal texture and flavor.

## 7. Bake:

- Preheat the oven to 375°F (190°C).
- Bake the cookies for 10-12 minutes. The edges should start to turn golden brown.

## 8. Cool:

- Remove from the oven and immediately transfer the cookies to a wire rack to cool completely.

## NOTES:

- *Fermentation:* Make this recipe and bake right away, or ferment the dough up to 24 hours for better digestion and added flavor.
- *Chocolate Choice:* While chocolate chips are great, chocolate chunks add an extra special touch to these cookies.
- *Baking Tip:* Avoid over-baking or over-mixing to prevent tough or cake-like cookies. Keep an eye on them as they bake to ensure the best texture.





PREP TIME:  
15 MINUTES

COOK TIME:  
10 MINUTES

ADDITIONAL TIME:  
25 MINUTES

TOTAL TIME:  
50 MINUTES

SERVINGS:  
26-28 COOKIES

# Sourdough Snickerdoodle Cookies

The perfect sourdough snickerdoodle cookies are soft with crisp edges and lots of cinnamon flavor. This easy recipe is a great way to use up extra sourdough discard.

2 3/4 cups all-purpose flour (385 g)  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
1 teaspoon salt (5 g)  
1 1/2 teaspoons cinnamon (4 g)  
1 cup unsalted butter (227 g), softened  
1 1/2 cups sugar (300 g)  
2 large eggs  
1/2 cup sourdough starter discard (142 g)  
2 teaspoons vanilla extract (10 g)

## CINNAMON SUGAR COATING

1/4 cup sugar (50 g)  
1 tablespoon cinnamon (8 g)

### 1. Preheat Oven:

- Preheat the oven to 400°F (200°C).
- Line a baking sheet with parchment paper.

### 2. Cream Butter and Sugar:

- In a stand mixer, cream together the butter and sugar until light and fluffy.
- Add the eggs, sourdough discard, and vanilla extract. Mix well until everything is well combined.

### 3. Mix Dry Ingredients:

- In a separate bowl, whisk together the flour, cream of tartar, baking soda, salt, and cinnamon.

### 4. Combine Mixtures:

- Slowly add the dry ingredients to the wet ingredients in the stand mixer.
- Scrape down the sides of the bowl and mix until just combined.

### 5. Prepare Cinnamon Sugar Coating:

- In a small bowl, combine the sugar and cinnamon for the cinnamon-sugar topping.

### 6. Form Cookie Balls:

- Roll about 1 1/2 tablespoons of cookie dough into a ball.
- Roll each ball in the cinnamon-sugar mixture until fully coated. Repeat for the rest of the dough (you will get about 26-28 cookies).

### 7. Bake:

- Place the cookie dough balls 2 inches apart on the prepared baking sheet.
- Bake for 10-12 minutes, or until the edges are golden brown.

### 8. Cool:

- Remove from the oven and immediately transfer the cookies to wire racks to cool completely.

## NOTE:

- *Long Fermented Option:* For a deeper flavor, after rolling the cookie dough in the cinnamon sugar, place them in the refrigerator to ferment overnight or up to 3 days before baking.





PREP TIME:  
1 HOUR

COOK TIME:  
10 MINUTES

ADDITIONAL TIME:  
1 HR 10 MIN

TOTAL TIME:  
2 HRS 20 MIN

SERVINGS:  
44-48 COOKIES

# Sourdough Sugar Cookies

Soft, buttery, and sweet with a hint of tanginess, this sourdough sugar cookie recipe is perfect for holiday baking. These cut-out cookies can easily be decorated and are so delicious.

1 cup unsalted butter, room temperature  
1 1/2 cups granulated sugar  
2 large eggs  
1/2 cup sourdough discard  
2 teaspoons vanilla extract  
4 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt

## ROYAL ICING

4 cups powdered sugar  
6 tablespoons room temperature water  
3 tablespoons meringue powder

### 1. Preheat Oven:

- Preheat the oven to 350°F (175°C) unless you are long fermenting the dough.

### 2. Cream Butter and Sugar:

- In a stand mixer with a paddle attachment, cream the butter and granulated sugar together for a few minutes until light and fluffy.

### 3. Add Eggs:

- Add the eggs one at a time, mixing until well incorporated.

### 4. Add Vanilla and Sourdough Discard:

- Mix in the vanilla extract and sourdough discard until just combined. Scrape down the sides of the bowl a few times to ensure everything is mixed well.

### 5. Mix Dry Ingredients:

- In a separate bowl, whisk together the flour, baking soda, and salt.

### 6. Combine Mixtures:

- Gradually add the dry ingredients to the wet ingredients about 1/3 at a time, mixing until just incorporated.

### 7. Chill Dough:

- Divide the dough into two discs and wrap with plastic wrap.
- Place the dough in the refrigerator for at least an hour or up to 3 days for long fermentation.

### 8. Roll Out Dough:

- On a lightly floured surface, roll out the dough to 1/4-inch thickness between two pieces of parchment paper.

### 9. Cut Out Cookies:

- Use cookie cutters to cut out shapes and place them on a parchment-lined baking sheet.

### 10. Bake:

- Bake for 8-10 minutes, or until the edges start to turn golden brown.

### 11. Cool:

- Allow cookies to cool completely before icing.

## FOR THE ROYAL ICING

### 1. Mix Ingredients:

- In a stand mixer or large bowl, add the powdered sugar, water, and meringue powder.
- Using a whisk attachment (or a handheld mixer), whip the ingredients together until peaks form.

### 2. Adjust Consistency:

- If the icing is too thick, add 1 teaspoon of water at a time until the right consistency is reached. If it's too thin, add powdered sugar a tablespoon or two at a time until the desired consistency is reached.

### 3. Decorate:

- Add the icing to a piping bag with a tip (or use a ziplock bag with a small corner cut) and decorate the cookies as desired.

## NOTES:

- *Mixing Tip:* Don't over-mix the dough. Add in the flour mixture and stir until just combined to keep the cookies tender.
- *Chilling Tip:* Refrigerate the dough to help keep the cookie shape during baking.
- *Fermentation Option:* This recipe can be made the same day or long-fermented in the fridge for 3 days. Prepare the dough as directed, then keep it in the fridge for up to 4 days before rolling out and baking.







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