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## Peanut Butter & Chocolate Chip Sourdough Pastries

Created by Christina Cann and Brett Wiewiora,  
Gulf Coast Sourdough



### Ingredients

- 2 c. sourdough starter\*
- ½ c. grapeseed or canola oil
- 2 eggs
- 1 c. peanut butter
- 2 ¾ c. all-purpose flour
- 1 ½ c. sugar
- 1 tsp. salt
- 2 tsp. baking soda
- 1 ½ c. semisweet chocolate chips
- 6 Tagalongs® cookies



### Instructions

1. Preheat oven to 375 degrees and line six sections of a muffin tin with liners.
2. In a large bowl, mix together sourdough starter, oil, eggs, and peanut butter until well combined.
3. In a medium bowl, mix together flour, sugar, salt, and baking soda.
4. Pour dry ingredients into wet ingredients and add chocolate chips. Stir until just combined.
5. Using a spoon or small measuring cup, pour enough batter into each muffin cup to fill about a quarter of the cup. Place a Tagalongs® cookie on top of the batter, then fill the rest of the cup with batter.
6. Bake for 15-20 minutes. Pastries are done when a toothpick inserted into the middle of the muffin comes out clean.

\* This dessert can be made using 1c. flour and ¾ c. water in place of the sourdough starter. Or you may pick up some (FREE) sourdough starter at **The Gulf Coast Sourdough Sandwich House** located at 5214 N. Nebraska Ave, Tampa, FL 33603, Tues.–Sat. 8 a.m.–3 p.m. or Sunday 9 a.m.–3 p.m.

- Make your own sourdough starter by following the instructions at [sourdoughhome.com/starting-a-starter-my-way](https://sourdoughhome.com/starting-a-starter-my-way) (or any other recipe).

  
girl scouts  
of west central florida