



Edible Cookie Dough

Jacob · 28/09/2024



Prep Time

8

Difficult

Medium

Servings

N/A

Description

This edible cookie dough recipe is eggfree and will satisfy any cravings for chocolate chip cookies without the wait I have made this with friends before and they said that they loved the taste So do I The leftovers will keep in the freezer for up to 3 months

Ingredients

— - 1 cup all-purpose flour - $\frac{3}{4}$ cup packed brown sugar - $\frac{1}{2}$ cup butter - 1 teaspoon vanilla extract - $\frac{1}{2}$ teaspoon salt - 2 tablespoons milk - $\frac{1}{2}$ cup milk chocolate chips - $\frac{1}{2}$ cup mini chocolate chips

Instructions

1. To heat-treat your flour so it is safe to use: Place flour in a microwave-safe dish and cook for 1 minute and 15 seconds
2. stirring it every 15 seconds. Set aside. Beat sugar and butter with an electric mixer in a large bowl until creamy. Beat in vanilla extract and salt. Add heat-treated flour; mix until a crumbly dough forms. Stir in milk until dough is just combined; fold in milk chocolate chips and mini chocolate chips. Editor's Note: There is a potential risk of foodborne illness from the consumption of raw flour. Follow Step 1 to heat-treat your flour so it is safe to use. If you do not have a microwave
3. spread flour out on a baking sheet and toast in an oven at 350 degrees F for 5 to 6 minutes.