

Edible Cookie Dough

This edible cookie dough recipe is egg-free 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.

Submitted by **Kala McKay** |

Prep Time: 15 mins

Total Time: 15 mins

Servings: 8

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

Directions

Step 1

Gather all ingredients.

Step 2

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, stirring it every 15 seconds. Set aside.

Step 3

Beat sugar and butter with an electric mixer in a large bowl until creamy.

Step 4

Beat in vanilla extract and salt. Add heat-treated flour; mix until a crumbly dough forms.

Step 5

Stir in milk until dough is just combined; fold in milk chocolate chips and mini chocolate chips.

Step 6

Serve and enjoy!

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, spread flour out on a baking sheet and toast in an oven at 350 degrees F for 5 to 6 minutes.

Nutrition Facts

Per serving: 348 calories; total fat 19g; saturated fat 11g; cholesterol 34mg; sodium 254mg; total carbohydrate 46g; dietary fiber 1g; total sugars 32g; protein 3g; calcium 45mg; iron 1mg; potassium 94mg