



*Cooking
in the
Kitchen
at* **Olum's**

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*Cooking Delicious Recipes
that are Easy & Nutritious!*
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Edible Chocolate Chip Cookie Dough

Makes about 3 cups

Ingredients:

- 1½ sticks of butter, at room temperature
- 1 cup packed light brown sugar
- 1 tsp. vanilla extract
- ½ tsp. salt
- 1½ cups white wheat flour, toasted
- ¼ cup milk
- 1 cup milk chocolate chips

Directions:

1. Preheat the oven to 350° F. Spread the flour on a parchment lined baking sheet. Bake until the flour is lightly darkened, about 12–15 minutes. Bake until the flour reaches 160° F. Let cool completely, about 30 minutes.
2. In a mixing bowl combine the butter, brown sugar, vanilla, and salt. Beat with a hand mixer on low speed until combined. Increase the speed to medium high and beat until fluffy, about 3 minutes.
3. Gradually stir in the flour. Mix to combine. Add the milk and beat with the mixer until creamy. Stir in the chocolate chips.
4. Refrigerate at least 1 hour or overnight before serving.