



Long Livo

Edible Cookie Dough – Easy No-Bake Dessert

10 min

Prep time

Easy

Difficulty

10 min

Total time

American

Cuisine

4

Servings

Dessert

Course

Ingredients

Main Ingredients

- ☐ 1 cup all-purpose flour
- ☐ 1/2 cup unsalted butter, softened
- ☐ 1/3 cup brown sugar, packed
- ☐ 1 tsp vanilla extract

- ☐ 1/4 tsp salt
- ☐ 1/2 cup mini chocolate chips

Optional Mix-ins

- ☐ 2 tbsp peanut butter swirls
- ☐ 1 tbsp chopped toasted nuts

Instructions

- 1 Heat-treat the flour in the microwave for 1 minute; let it cool while you soften the butter.
- 2 In a bowl, cream together butter and brown sugar until light and fluffy; add vanilla and salt, mixing gently.
- 3 Gradually fold in the cooled flour, then stir in chocolate chips and any optional mix-ins you like.
- 4 Scoop the dough into serving bowls or roll into bite-size balls; enjoy immediately or chill for a cooler texture.

Nutrition per serving

210 kcal

Calories

2 g

Protein

24 g

Carbs

12 g

Fat

Tips & notes

- If the dough feels too dry, add a teaspoon of milk or extra softened butter.
- For a richer flavor, toast the flour in a dry skillet before heating.
- Use high-quality chocolate chips for the best melt-in-your-mouth experience.