

Choco Fever Dream

Edible Cookie Dough – Easy No-Bake Dessert

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**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	2 g	24 g	12 g
Calories	Protein	Carbs	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.