

Plate 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, heat-treated
- [ ] 1/2 cup brown sugar, packed
- [ ] 1/4 cup softened unsalted butter
- [ ] 2 tbsp milk (or almond milk)
- [ ] 1 tsp vanilla extract
- [ ] 1/2 cup semi-sweet chocolate chips
- [ ] Pinch of sea salt

Instructions

1. In a medium bowl, whisk together the heated flour and brown sugar; set aside.
2. Add the softened butter to the flour-sugar mix and cream with a spoon until the mixture feels smooth and slightly glossy.
3. Stir in the milk and vanilla extract, mixing just until the dough comes together.
4. Fold in the chocolate chips and a pinch of sea salt; taste and adjust sweetness if needed.
5. Scoop the dough into serving bowls, sprinkle extra chips on top, and enjoy immediately or chill.

Nutrition per serving

280 kcal	4 g	34 g	14 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - If you prefer a richer taste, use melted butter instead of softened.
> - For a glossy finish, drizzle a tiny bit of honey over the top.
> - Store leftovers in a sealed container to keep the texture soft.