

Treasure Barrel

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 (toasted)
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/2 cup brown sugar, packed
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp salt
- [ ] 3/4 cup chocolate chips

Optional Mix-ins

- [ ] 2 tbsp chopped toasted nuts
- [ ] 1 tbsp melted dairy-free chocolate
- [ ] A pinch of sea salt flakes

Instructions

1. Toast the flour in a dry skillet over medium heat for 5-7 minutes, stirring constantly until it smells nutty; then let it cool.
2. In a mixing bowl, cream together the softened butter and brown sugar until the mixture is light and fragrant.
3. Add vanilla extract and salt; mix just until combined.
4. Gradually fold in the toasted flour, followed by chocolate chips and any optional mix-ins, stirring gently to keep the dough tender.
5. Taste and adjust with a pinch more salt if needed, then scoop into a serving bowl or form into bite-size balls. Serve immediately or chill.

Nutrition per serving

250 kcal	3 g	28 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too crumbly, a teaspoon of milk or cream will bring it together.
- For a richer flavor, let the dough rest in the refrigerator for 15 minutes before serving.
- You can swirl in a spoonful of peanut butter for a salty-sweet variation.