



SCHOOLHOUSE EDIBLE COOKIE DOUGH

makes 4 servings

3 cups brown sugar
3/4 cup granulated sugar
3 sticks softened butter
6 tsp vanilla extract
3 tsp salt
6 cups *HEAT TREATED flour
6 TBSP water, more if needed
mini chocolate chips or
flavors of your choice

*Heat treat flour to kill bacteria

by heating to 160°F

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SCHOOLHOUSE
kitchen + studio

HOW TO MAKE EDIBLE COOKIE DOUGH

*Heat treat flour by cooking in skillet or microwave to 160°F

1. Measure and mash together butter, sugars, vanilla, and salt with a sturdy spoon.
2. Add in flour and mix really well. Use all your elbow grease and make sure you scrape the sides and floor of the bowl until all ingredients are incorporated.
3. Once mashed, add in chocolate chips and/or sprinkles, spices, chocolate, candy bar pieces, ice cream toppings, etc. Tap into your creativity to create your own unique flavor combo!
4. Enjoy!

