



Edible Cookie Dough

about 2 - 4 Portions



Easy

up to 10 Min.



Ingredients:

For Edible Cookie Dough:

- 100 g Plain Flour (heat treated)
- 60 g Unsalted butter
- 40 g Light Brown Sugar
- 40 g Caster Sugar
- 5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)
- about 30 - 45 ml Evaporated Milk (2-3 tbsp)
- 50 g Dr. Oetker Milk Chocolate Chunks

- 1 First up you need to heat-treat the flour to make sure it's safe to eat raw. Simply pop the flour into a bowl and heat on high power until it reaches 74°C throughout, you can use a thermometer to test the temperature. If you do not have a thermometer it usually takes about 1 minute 15 seconds to reach this temperature but make sure you heat in 20 second bursts stirring the flour between bursts to ensure it heats evenly. Set aside to cool.
- 2 Pop the butter, sugars and Vanilla Extract into a large bowl and beat together until smooth and creamed. Stir in your flour and evaporated milk, add the milk a little at a time as you might not need it all. Finally stir through the Chocolate Chunks.
- 3 Pop your edible cookie dough into a container and store in the fridge until you are ready to serve/use it!

Tip from the Test Kitchen

- For a triple chocolatey cookie dough add white and dark Chocolate Chunks to your mixture.
- Your edible cookie dough will keep for 2 days stored in a airtight container in the fridge or you can freeze it for up to 3 months.



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