

Homemade Edible Cookie Dough

Make safe, egg-free edible cookie dough in 5 minutes! No baking required. Perfect for satisfying cookie cravings with heat-treated flour and simple ingredients.

5	5	2	Easy
PREP MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Homemade Edible Cookie Dough

Ingredients

- 1 cup brown sugar
- 2 tbsp butter
- 1 tsp salt
- 1 tsp vanillin
- 1 tbsp milk
- 5 tbsp flour
- 2 tbsp milk chocolate

Instructions

- 1 Heat-treat the flour**
Preheat oven to 150°C (300°F). Spread 1 cup flour evenly on a parchment-lined baking sheet.
- 2** Bake flour for 10-12 minutes, stirring every 2 minutes to prevent hot spots, until it reaches 71°C (160°F) on an instant-read thermometer. Remove from oven and cool completely, about 15 minutes.
- 3 Make the cookie dough base**
Beat 2 tablespoons softened butter in a large bowl with an electric mixer on medium speed for 30 seconds until smooth.
- 4** Add 5 tablespoons brown sugar to the butter and beat on medium-high speed for 2-3 minutes until light and fluffy.
- 5** Mix in 1 teaspoon vanilla extract, 1 tablespoon milk, and 1 teaspoon salt until completely combined, about 30 seconds.
- 6** Add the cooled heat-treated flour and mix on low speed until a soft dough forms, about 1 minute. If mixture appears too dry or crumbly, add additional milk 1 teaspoon at a time.
- 7 Finish and serve**
Fold in 2 tablespoons mini chocolate chips by hand with a wooden spoon until evenly distributed throughout the dough.
- 8** Serve immediately with spoons, or refrigerate for 15 minutes for a firmer texture that's easier to scoop.

Tips

Heat-treat flour in the oven at 300°F (150°C) for 10-12 minutes, stirring every 2 minutes, until it reaches 160°F (71°C) on an instant-read thermometer.

Use softened butter at room temperature for the smoothest texture - cold butter will create lumps that are difficult to mix out.

Add milk gradually, one teaspoon at a time, as flour absorption varies and you may not need the full amount.

For extra-rich flavor, use brown butter - cook butter until golden and nutty, then cool completely before using.

Store leftover dough in small portions using ice cube trays for perfectly portioned single servings.

Mix chocolate chips or add-ins last and fold gently to prevent them from sinking to the bottom.

If dough becomes too stiff after refrigerating, let it sit at room temperature for 10 minutes before serving.

Test dough sweetness before adding chocolate chips, as they'll add additional sweetness to the final product.