

Zucchini Bread Recipes

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 unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 pinch salt
- [ ] 3/4 cup chocolate chips

Optional Mix-Ins

- [ ] 2 tbsp toasted chopped walnuts
- [ ] 1 tbsp honey for extra sweetness

Instructions

1. Preheat your oven to 350°F, spread the flour on a baking sheet, and bake for 5 minutes (just to heat-treat). Let it cool, then set aside.



2. In a large bowl, cream the softened butter with brown sugar and granulated sugar until light and fluffy; the scent of butter will fill the kitchen.



3. Add vanilla extract and a pinch of salt, mixing just until incorporated.



4. Gradually stir in the cooled flour, mixing gently to keep the dough tender.



5 Fold in chocolate chips (and optional walnuts or honey) until evenly distributed.



6 Scoop into a serving bowl, or portion into individual jars for a cute presentation.



Nutrition per serving

380 kcal	4 g	45 g	20 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra smoothness, chill the dough for 10 minutes before serving.
- If the dough feels too crumbly, add a teaspoon of milk to bring it together.
- Feel free to experiment with white chocolate chips or caramel bits.