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Cookie Dough

Yield: 1 dozen

Here is what you need:

½ cup unsalted or salted butter, softened

¾ cup light brown sugar

½ teaspoon vanilla extract (optional)

1 cup all-purpose flour baked and cooled (see below)

½ teaspoon salt- if you used salted butter, cut that down to ¼ teaspoon

1 – 2 tablespoons water

1 cup of any of the following garnishes: pretzels, chocolate chips, graham crackers, rice crispy cereal, marshmallows, sprinkles, and /or M & M's

Here is how you do it:

Pre-heat oven to 350 degrees

Place the flour in an 8-inch round or square pan. Cover with foil and place one or two vent holes. Bake for 12 minutes. Remove from oven, uncover, and cool.

Flour must be room temperature again before using and crushing lumps.

In a large bowl using a rubber spatula or a hand mixer, combine butter and sugar until blended. Add in vanilla, flour, and salt; stir to combine, and add in water one tablespoon at a time until dough forms. Mix in 1 cup of assorted garnishes, and enjoy!!!! **Store dough in fridge until ready to enjoy.....**

If you want to bake these, I don't see why, but..... Place heaping tablespoons of cookie dough on a cookie sheet 2 inches apart. Bake at 350 degrees for 10 to 12 minutes. Makes 1 dozen.