



Thursday, 2nd July
Homemade cookie dough

This is great to make, eat and add to ice creamor it's delicious to eat straight from the freezer!

You need:

140g plain flour

100g of softened butter

175g brown sugar

2 tspns vanilla extract

2 tablespoons of milk

Any tasty extras!

- 1. Spread the flour out on a baking tray and bake for 5 mins at 180 degrees. This makes it safe to eat as it is a no-bake recipe.**
- 2. Whilst it's baking, mix the butter and sugar together.**
- 3. Add the vanilla essence and when the flour is baked, add the flour. Keep mixing until it looks like breadcrumbs.**
- 4. Mix together with the milk to form a soft dough.**

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5. Add any tasty bitschocolate chips/ bits of tiny fudge/ peanut butter/ crumbled favourite biscuits / dried fruits.....whatever you like!
6. Roll into small dough balls. You should get about 24.
7. You can either eat straight away if you can't wait, 😊 or put them in the freezer and eat when cold or frozen.

You can always add them to vanilla ice-cream! Yum!

If they're not eaten at once (haha!) they will be good in the freezer for up to 3 months!

