



Chocolate Chip Cookie Dough

Recipe courtesy of Food Network Kitchen



Chocolate Chip Cookie Dough

Total Time:
10 min
Prep: 10 min

Yield:
about 1 cup
Level:
Easy

Ingredients

- ✓ 1 cup all-purpose flour
- ✓ 1/4 teaspoon baking soda
- ✓ 1/4 teaspoon fine salt
- ✓ 1/2 cup packed light brown sugar
- ✓ 1/4 cup granulated sugar
- ✓ 4 tablespoons unsalted butter, at room temperature
- ✓ 2 tablespoons plain yogurt
- ✓ 1/2 teaspoon alcohol-free vanilla extract
- ✓ 1/3 cup semisweet mini chocolate chips

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Directions

Whisk the flour, baking soda and salt together in a medium bowl and set aside.

Beat the brown sugar, granulated sugar, butter, yogurt and vanilla extract with an electric mixer on medium-high speed in a large bowl until well combined, about 2 minutes. Add the flour mixture and mix on low speed until well incorporated. (Turn off the beaters and use your hands to help combine if needed.) Fold in the chocolate chips with a rubber spatula or mix them in with your hands.

Refrigerate in an airtight container for up to 5 days.

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