

DINNERLY



Chunky Chocolate Chip Cookie Dough:

Ready to Bake!



under 20min



2 Servings

You're just out here, living your best life, when it hits you: that irresistible cookie craving. But where are you going to get a perfect cookie at a moment's notice? Your own fridge! This pre-made cookie dough is here to make your life easier and better. Just plop it on a baking sheet, put it in the oven, and wait for the warm, comforting smell of freshly baked cookies. We've got you covered! (1 tub makes about 30 cookies.)

WHAT WE SEND

- 1 tub chunky chocolate chip cookie dough ^{1,6,7}

WHAT YOU NEED

TOOLS

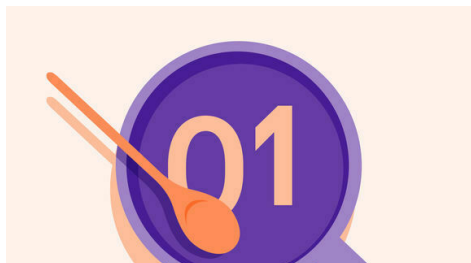
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

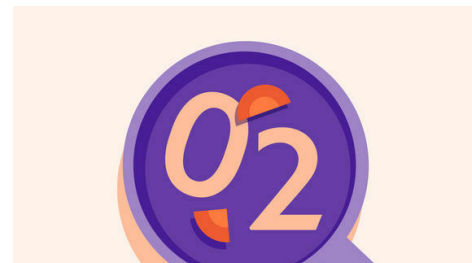
NUTRITION PER SERVING

Calories 140kcal, Fat 7g, Carbs 18g, Proteins 1g



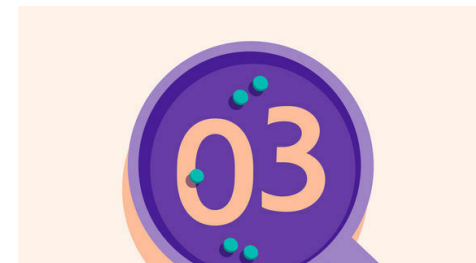
1. Let's bake!

Preheat oven to 325°F. Spoon desired amount of dough onto an ungreased baking sheet (dough scoops best if left at room temperature a few hours before baking). Cook until cookie edges are golden brown, 10–12 minutes. Remove from oven and let cool 2 minutes before serving.



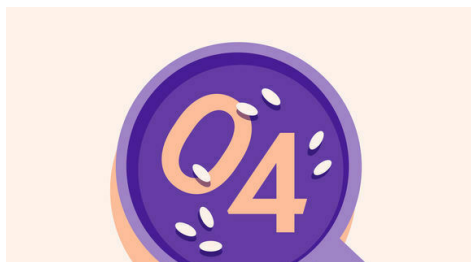
2. I scream, you scream...

Sandwich a scoop of your favorite ice cream in between two cookies! A drizzle of chocolate syrup wouldn't hurt either.



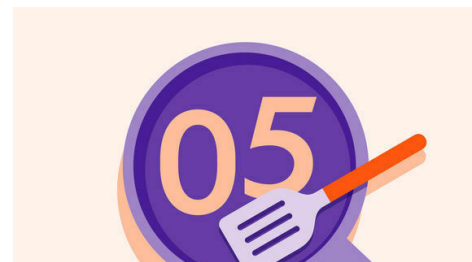
3. Brookies!

What do you get when you combine a cookie and a brownie? A brookie! (also known as a little piece of heaven). Use this cookie dough as a crust to pour your brownie batter over top.



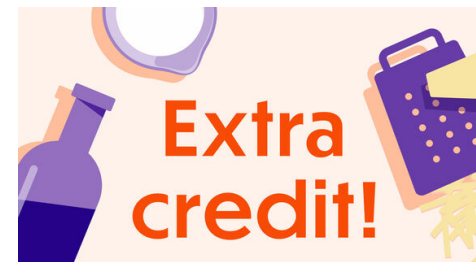
4. Cereal for dessert?

Why not? Bake a batch of teeny, tiny cookies and eat them with a bowl of milk. Adorable and delicious!



5. The ultimate cookie

Who said cookies have to be a "practical" size? There's nothing stopping you from putting one giant cookie on a baking sheet and sticking it in the oven. Cut it into pieces to share or just take a big bite for yourself!



6. We're so funny!

Why did the cookie go to the doctor?
Because it was feeling CRUMBY.