# **DINNERLY**



# Chunky Chocolate Chip Cookie Dough: Ready to Bake!





You're just out here, living your best life, when it hits you: that irresistable 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 <sup>1,2,3</sup>

#### WHAT YOU NEED

#### **TOOLS**

· rimmed baking sheet

#### **ALLERGENS**

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **NUTRITION PER SERVING**

Calories 140kcal, Fat 7g, Carbs 18g, Protein 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.