

DINNERLY



White Chocolate Macadamia Nut 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 as much dough as you want onto a baking sheet, put it in the oven, and wait for the warm, comforting smell of freshly baked cookies. We've got you covered!

WHAT WE SEND

- 2 lb tub white chocolate macadamia cookie dough
1,6,7,15

WHAT YOU NEED

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 130kcal, Fat 7g, Carbs 18g, Proteins 2g



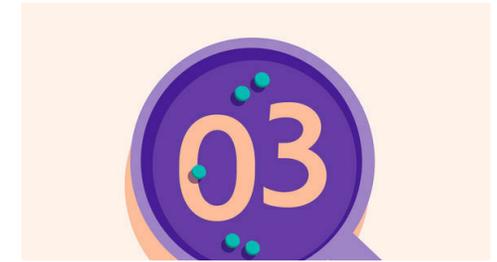
1. Let's bake!

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!

What do you call a smart cookie?
Academia nut.