

Cookie-Dough Treat Recipe



INGREDIENTS:

1 stick of butter, softened
cup of light brown sugar, packed
1 cup of all-purpose flour
teaspoon of salt
tablespoon of vanilla extract
1 cup of semisweet chocolate chips
water

Yield:
36 cookies

DIRECTIONS:

1. Take turns combining the softened butter and the brown sugar in a medium mixing bowl **USING YOUR HANDS**.
2. Add the vanilla, and squish the mixture together for several minutes until it's light and fluffy.
3. Add the flour and salt to the butter mixture, and squish it together until it's well combined.
4. Add in water one tablespoon at a time until the dough reaches cookie-dough consistency.
5. Squish in the chocolate chips, and form the dough into 1-inch balls. Set them on a wax paper-lined cookie sheet.
6. Refrigerate cookies for 15 minutes or so to set up.