

## EDIBLE CHOCOLATE CHIP COOKIE DOUGH

### SUPPLIES & INGREDIENTS

**1 cup** heat treated flour

**½ cup** brown sugar

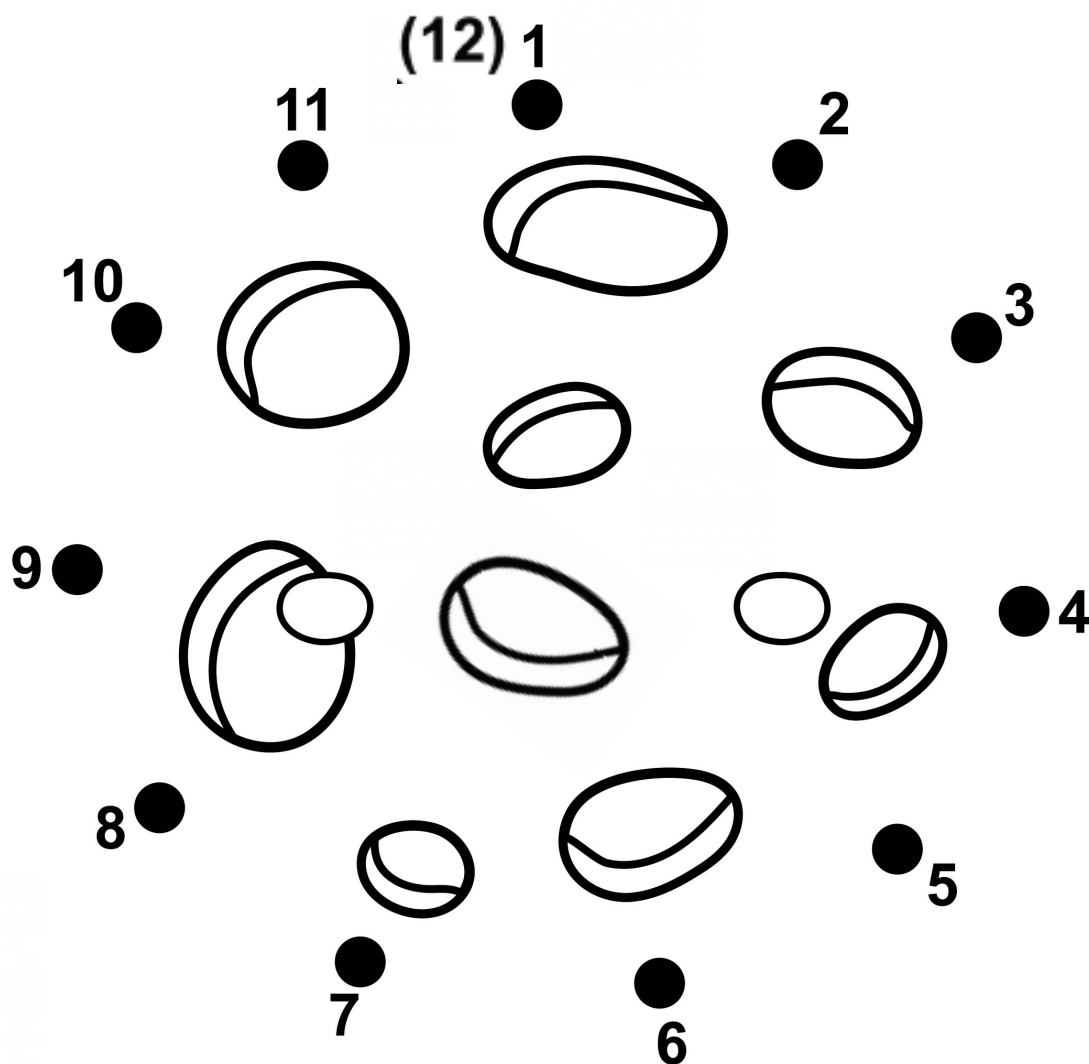
**½ cup** salted butter room temperature

**1 tsp** vanilla extract

**½ cup** milk chocolate chips

### DIRECTIONS

1. To make the flour safe to eat raw, microwave it in a microwave-safe bowl on high in 30-second intervals, stirring in between, for a total of 1 minute and 30 seconds. Let it cool before using.
2. In a large bowl, use a hand mixer to mix the butter, vanilla, and sugar. Beat until well combined and creamy.
3. Add the cooled flour and mix until fully blended.
4. Gently fold in the chocolate chips.
5. Use a small cookie scoop or tablespoon to portion the dough. Roll into individual cookie dough balls.



**In Georgia, wheat is planted in the fall and harvested in early summer. Each acre of wheat can produce about 37 bushels, and when ground into flour, that's over 1,500 pounds of all-purpose flour—enough to make around 70,000 cookies!**