



# Edible Cookie Dough

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Servings: 5.45

Serving Size: 62 g

Protein per serving: 0.7 g

Calories per serving: 260

## Ingredients:

- 4 TBSP Butter, regular or unsalted, softened
- 6 TBSP Sugar, Brown, packed
- 25 g Vanilla Pudding, dry mix only
- 84 g Wheat Starch
- 3 TBSP Coffeemate, liquid, all flavors except Chocolate
- 50 g Semi-Sweet Chocolate Chips

## Directions

- 1) Place softened butter and brown sugar in bowl of stand mixer with paddle attachment. Blend on medium speed until light and fluffy, about two minutes.
- 2) Add the pudding mix and wheat starch. Mix on low speed until dry ingredients are mixed with butter mixture. It will be crumbly. While on low speed, add the non-dairy creamer one tablespoon at a time until it begins to look like cookie dough batter.
- 3) Turn off mixture and fold in chocolate chips. I recommend putting the cookie dough in a sealable container for at least 20 minutes to help harden the dough a little bit. Enjoy!

## Notes:

This can also be used to make a great cookie dough dip- mix with coco whip or cool whip and serve with low protein graham crackers.