

No Bake Cookie Dough

Ingredients:

1/2 cup softened butter
3/4 cup packed brown sugar
1 1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/4 teaspoon salt
1 cup semi-sweet chocolate chips
1 to 3 tbsp. water



Directions:

1. In a large bowl cream together butter and brown sugar and vanilla.
2. In a small bowl add the flour, salt and chocolate chips.
3. Gradually add dry ingredients to sugar, butter and vanilla.
4. Add water 1 tablespoon at a time. Dough should firm not greasy.
5. Refrigerate.
6. Divide into 18 to 24 individual pieces.
7. Eat raw or add to ice cream.

Yield: 18-24