Eggless Cookie Dough

INGREDIENTS

1 stick unsalted butter, softened

¾ cups packed brown sugar

1 ½ teaspoons vanilla

¼ teaspoon salt

1 cup all-purpose flour

2 tablespoons milk

1/3 cup mini chocolate chips

1/3 cup milk chocolate chips

DIRECTIONS

1. With your mixer, cream together butter and brown sugar. Add in vanilla and salt, mix.
2. Add in flour. The mixture is going to be crumbly at this point.
3. Add in 2 tablespoons of milk and mix. Now the dough will look like the cookie dough you’re used to seeing.
4. Fold in ½ cup mini chocolate chips and ½ cup milk chocolate chips.
5. Store leftovers in the refrigerator. Freeze for up to three months.