

CONVERSATION HEART COOKIE DOUGH



Life & Sprinkles
BY TARYN CAMP

Edible cookie dough filled with conversation hearts, chocolate chips, white chocolate, and sprinkles. Perfect for an easy Valentine's sweet treat.

INGREDIENTS

- 1 c HEAT TREATED all-purpose flour
- 3/4 c packed brown sugar
- 1/2 c room temp butter
- 1 tsp vanilla
- 1/2 tsp salt
- 2 tbs milk
- 1/4 c milk chocolate chips
- 1/4 c white chocolate chips
- 3-4 tbs pastel sprinkles
- 1/2 c conversation hearts
- *if you don't like conversation hearts, sub a valentine's candy of your choice!

DIRECTIONS

1. Be sure to heat-treat your flour ahead of time. To do this, preheat your oven to 350 degrees. Spread the flour onto a baking sheet and baking for approx 7 minutes. You can find alternative methods on google.
2. In a bowl, beat the butter and sugar with an electric mixer until creamy. Beat in the vanilla and salt. Add the flour and mix until a dough forms. Stir in the milk. Fold in all of the "mix-ins." Eat right away or refrigerate!
3. Note: I served mine in heart tins with conversation heart toppers. Pans are linked in description.