

Flavor Variations	One Cookie	Batch of Cookies	Ingredient
Classic Chocolate Chip	1 generous tablespoon	1 cup	dark chocolate chips
Salted Caramel	4 pieces 1 pinch	56 pieces 1 teaspoon	caramel candies(rough chopped) flaky sea salt (sprinkle on top after baking)
S'more	1 tablespoon 1 tablespoon 1 tablespoon	1 cup 1 cup 1 cup	graham crackers (crushed) mini marshmallows chocolate chips
Chocolate Hazelnut	1 tablespoon 1 tablespoon	1 cup 1 cup	Nutella or chocolate spread hazelnuts chopped
Birthday Cake	2 heaped teaspoons 2 heaped teaspoons	9 tablespoons 9 tablespoons	white chocolate chips sprinkles
Double Chocolate	2 heaped teaspoons 1 heaped teaspoon	9 tablespoons 5 tablespoons	cocoa powder chocolate chips
Peanut Butter	1 tablespoon 1 tablespoon	1 cup 1 cup	peanut butter peanuts
Oatmeal Raisin	2 heaped teaspoons 1 tablespoon	9 tablespoons 1 cup raisins	rolled oats raisins



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Crazy Cookie Dough Base

Ingredients:

1 cup butter (melted and cooled to room temperature)	2 teaspoons vanilla extract
1¼ cup dark brown sugar	2½ cups all-purpose flour
¾ cup white sugar	1 teaspoon baking soda
2 large eggs	1 teaspoon salt

Mixing

1. In a large bowl, whisk together the butter, sugars, eggs, and vanilla extract until combined.
2. In a separate bowl, mix together the flour, baking soda, and salt.
3. Add the dry ingredients to the wet and stir with a spatula to form your cookie dough.

To personalize individual cookies:

1. Using a 1/4 cup measure, scoop the cookie dough base into roughly 14 cookies.
2. Use one cookie flavor variation of your choice (highlighted in blue below) to personalize each cookie.

To make a batch of one flavor:

1. Mix in the batch flavor variation of your choice (highlighted in orange below) to flavor all the cookies.
2. Using a 1/4 cup measure, scoop the cookie dough base into roughly 14 cookies.

Cover and chill the dough in the refrigerator for a minimum of 2 hours.

Baking

1. After dough is chilled, preheat the oven to 375°F.
2. Place cookie dough balls on a large parchment-lined cookie sheet about 4 inches apart.
3. Bake for roughly 12 minutes or until they are doughy in the center but browning at the edge.
4. Let cool on the sheet for 5 minutes then enjoy. Store in an airtight container for up to 3 days.

Freezing the dough: The raw dough can be wrapped up and frozen for up to 6 weeks. Allow to sit at room temperature for 30 minutes before baking.

Adapted from: <https://www.biggerbolderbaking.com/crazy-cookie-dough/>



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