



the root

freezer chocolate chip cookie dough

a soft chocolate chip cookie dough that can be chilled and baked the same day or portioned, frozen and baked straight from the freezer.

yield

about 40 cookies

prep time

25–30 minutes + 2 hours chill

cook time

9–11 minutes chilled; 12 minutes frozen

ingredients

- 226 g cold butter, cubed
- 150 g granulated sugar
- 165 g brown sugar
- 425 g chocolate chips
- 420 g all-purpose flour
- 1 teaspoon salt
- 1 tablespoon baking powder
- 2 eggs
- 2 teaspoons vanilla extract

front



instructions

1. mix the cold butter and sugars for about 1 minute; small butter chunks should remain.
2. add the chocolate chips and mix for 15–30 seconds.
3. add the flour, salt and baking powder; mix until sandy and crumbly.
4. add the eggs and vanilla; mix just until a dough forms.
5. scoop 2-tablespoon portions onto a parchment-lined baking sheet.
6. for fresh cookies, chill at least 2 hours; bake at 375°F for 9–11 minutes.
7. for the freezer, freeze the portions solid, then package and label them.
8. bake from frozen at 375°F for 12 minutes; no thawing needed. cool on the pan for several minutes.

storage

freeze the portions solid, then store in labeled freezer bags, airtight containers or vacuum-sealed portions at 0°F for best quality up to 6 months.

use it for

fresh cookies, small-batch desserts, movie nights, company and cabin or camping trips.

notes

the dough contains raw flour and eggs and must be baked. label frozen packages with 375°F for 12 minutes.