

Chocolate White Chocolate Chip Dry Cookie Mix

Cooking Instructions

This consists of 1 part: Dry Cookie Mix. Makes approximately 2 dozen cookies, depending on size.

Ingredients to add at home: 1 stick softened butter, 1 egg, and 1 teaspoon vanilla.

Prepare Dough:

1. Preheat oven to 350°F.
2. Empty cookie mix into a large bowl.
3. Add softened butter, egg, and vanilla.
4. Mix well. You may want to use your hands; keep kneading until dough becomes cookie-dough consistency.
5. Line a baking sheet with parchment paper, or grease with nonstick spray or butter.
6. Place walnut-sized balls of dough about 2 inches apart on baking sheet.
7. Bake approximately 13 minutes.
8. Remove from oven and let cool completely.

Pro Tip #1: If you have time, cover the dough and let it rest overnight in the fridge before baking. This results in an even more delicious cookie.

Pro Tip #2: Freeze cookie dough balls so they are needed 1–2 at a time. No need to thaw before baking; they will bake well from frozen.

Serving Suggestions: Serve with an ice-cold glass of milk.

Please Note: Baking times are estimates and vary based on your actual oven, pan placement, cookie size, and whether dough is chilled, room temperature, or frozen when placed in the oven. For best results, bake until cookies are set and let them cool completely before serving.



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