**Cookie dough recipe**

* 100g butter, softened to room temperature.
* 175g soft brown sugar
* 2 tsp vanilla extract
* 140g plain flour
* 2 table spoons full fat milk

Method

1. Beat the butter and sugar together, preferably in a mixer. Add the vanilla, 1 /2 tsp salt and the flour, then mix until it looks like breadcrumbs. Keep mixing as you add the milk and you’re done – delicious, safe, raw cookie dough. If it’s not amazing enough as it is, then go crazy with these flavorings:
2. **Salted caramel dough:** Swirl 1 tbsp dulce de leche through the dough, plus 1/2 tsp of salt and a handful of dark chocolate chips.
3. **S'more cookie dough:**Add 1 tbsp Nutella, 2 crumbled digestive biscuits, and some mini marshmallows.
4. **Apple & cinnamon dough:** Add some little chunks of dried apple and a sprinkle of cinnamon sugar (1 tsp cinnamon mixed with 1 tbsp soft brown sugar).
5. **Peanut heaven dough:** Add 1 tbsp peanut butter and a handful of peanut M&Ms