

GILBERT'S PHAT SUNDAY GARBAGE CAKE COOKIES!

Ingredients

- 1 Box Box Ghirardelli Triple Chocolate Chip Cookie Mix Betty Crocker Ultimate Cookie Mix for substitute
- 1/4 cup Classic White Chocolate Chips Ghirardelli
- 1/4 cup 60" Cacao Bittersweet Chocolate Chips Ghirardelli
- 1/4 cup Reese's Peanut Butter Chips
- 1/4 cup Butterscotch Morsels Nestle "Toll House"
- 1/2 cup Craisins I prefer Ocean Spray Craisins Dried Cranberries Cherry Juice Infused
- 1/2 cup dried blueberries I prefer Mariani dried Premium Wild Blueberries
- 1/2 cup "whole dried mixed berries" StoneRidge Orchards all natural Berry Mix
- 1 cup Walnuts Halves & Pieces . I'm a nut for nuts! Cut back on portion size if not a connoisseur of nuts
- 1/2 Heaping Cup Flour (I prefer Antimo Caputo Chef's Flour "Soft Wheat Flour Tipo "00" or King Arthur Flour 100% Organic All-Purpose Flour Unbleached)
- 1/3 cup milk Organic Valley 2% Grass Fed Milk is the bomb!!! Excellent flavor!!!

Servings:

Instructions

1. Follow instructions for ingredient preparation, baking temps and size cookies on cookie package.
2. Pre-heat oven to temperature specified on cookie mix box.
3. In a very large bowl (glass or stainless will do) mix butter and egg, add 1/3 cup milk with a fork until well blended.
4. Add in cookie mix, dried fruits, nuts, chocolate chips, butter scotch morsels, and 1/2 cup of flour. Mix well with a large mixing spoon (I use a large wooden baking spoon) and mix well. The "consistency" should be like a "moist" Playdoh. If too dry, fruit and nuts will separate and not bond. Add a little extra milk. If too wet (add a little extra flour), cookies will run in the baking process and not hold typical cookie thickness.
5. Roll dough into 1.5" to 2" balls/blobs (or smaller) and place onto favorite cookie sheet. **WARNING! IN WELL DOCUMENTED CASES, EATING UNDER COOKED DOUGH HAS CAUSED SEVERE ILLNESSES. ALWAYS CONSULT WITH YOUR PHYSICIAN BEFORE EATING UNDER COOKED DOUGH.**
6. Once desired consistency and size has been accomplished BAKE AWAY!!!
7. If a more gooey consistency is desired then remove slightly earlier than prescribed time.

Recipe Notes

Elevation considerations:

Consult with a skilled baker when baking in higher elevations such as the Rockies and other high altitudes. This will have an impact on how you bake.

YIELDS APPROX 2.5 – 3 DOZEN COOKIES Enjoy with an ice cold glass of Organic Valley 2% Grass Fed Milk. Or if you prefer, serve 'a la mode with your favorite ice cream or frozen yogurt.