



Kate's Sweets

Cookies, Cakes, and More!

Chocolate Chip Cookie Dough Truffles

Sweet chocolate chip cookie dough rolled into balls and coated in chocolate.

yield: 30 to 40 truffles

prep time: 30 minutes

total time: 1 hour 30 minutes

Ingredients:

- ½ cup (1 stick) unsalted butter, room temperature
- ¼ cup granulated sugar
- ½ cup light brown sugar, packed
- 2 Tbsp. milk
- ½ tsp. vanilla extract
- 1¼ cups all-purpose flour
- ½ tsp. salt
- ½ cup mini semisweet chocolate chips
- 8 ounces milk or dark chocolate candy coating (I used milk, but it's your choice)

Directions:

In a large bowl, beat butter and sugars with an electric mixer on medium speed until light and fluffy, 2 to 3 minutes. Mix in milk and vanilla. Stir in the flour and salt and mix on low speed until incorporated. Stir in chocolate chips. Cover and chill dough for 30 minutes or until firm enough to handle.

Form dough into 1-inch balls and arrange them on baking sheets lined with parchment paper. Place sheets in the freezer for at least 15 minutes. Meanwhile, melt chocolate candy coating in a double boiler or microwave according to package directions, being careful not to overheat it. Using a fork or dipping tool, dip truffles one at a time in candy coating to cover. Tap fork on the edge of the bowl to shake off excess coating, and return truffles to baking sheets to set. If you have any leftover coating, transfer it to a piping bag or squeeze bottle fitted with a small round tip and pipe decorative lines over top of truffles-or simply drizzle coating with a fork for an abstract finish.

Allow the truffles to set, about 15 minutes. If need be, you may place them in the freezer as well (mine weren't really setting so I had to do this, but they turned out fine in the end). Refrigerated in an airtight container, truffles will keep for up to 1 week.

recipe adapted from: The Cookie Dough Lover's Cookbook