

## Chocolate Chip Cookie Dough Truffles

Print this recipe

8 tablespoons butter, softened  
3/4 cup brown sugar, packed  
2 1/4 cups all purpose flour  
14 ounce can sweetened condensed milk  
1 teaspoon vanilla  
1/2 cup mini chocolate chips  
1 1/2 pound semisweet or bittersweet chocolate, chopped  
Mini chocolate chips for garnish



In the bowl of a mixer, cream the butter and sugar until light and fluffy. Mix in the flour, sweetened condensed milk, and vanilla until fully incorporated. Add in the mini chocolate chips until combined, cover with plastic wrap, and chill in the fridge until firm enough to form balls.

Once chilled, form the dough into one-inch balls. Place on a piece of wax paper on a cookie sheet and chill in the freezer for 1-2 hours (or longer if needed).

When you're ready to dip the balls, melt the chocolate in the microwave in 30 second intervals, stirring in between. Once melted, use a fork to dip the ball into the chocolate. Tap gently against the side of the bowl and then flip the ball over so that the side touching the fork is on top. Add a little more chocolate if needed on the top to smooth it. Drop some mini chocolate chips on top if using for garnish. Store in the fridge or freezer.

Tips: If the chocolate cools too much, it won't cover the truffles as smoothly. If that happens, you can warm up the chocolate again.

To avoid fingerprints on these, use rubber gloves when handling.

Source: [Annie's Eats](#)

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*