

# Cookie Dough Truffles

Cookie dough truffles with tons of chocolate chips, the great taste of cookie dough, all dunked in a chocolate coating; a great little snack.



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## Ingredients

### For the Cookie Dough:

- 1/4 cup butter (melted)
- 1/3 cup brown sugar
- 7 oz sweetened condensed milk
- 1 1/2 cup flour
- 1/2 cup chocolate chips
- 1/2 tsp vanilla
- 1/8 tsp salt

### For the Chocolate Coating:

- 1 1/2 cups chocolate chips\*
- 2 TBS coconut oil

## Instructions

1. Cream together butter and brown sugar.
2. Add condensed milk and vanilla, and stir.
3. Slowly pour in flour and salt while mixing.
4. Roll dough into small 1/2 -1 inch balls. Place on a cookie sheet with parchment paper.
5. Freeze for 1 hour, up to overnight.
6. Put chocolate chips and coconut oil in a microwave safe bowl.
7. Microwave for 1 minute. Stir. Microwave in additional 15 second increments till completely melted.
8. Stick a toothpick into the frozen cookie dough balls and dip them into the melted chocolate, one at a time.
9. Place back on parchment paper and allow chocolate to harden.

## Notes

\*the amount remaining in the chocolate chip bag