



Cookie Dough Filling/Truffles

2 T butter, room temperature
2 T brown sugar, packed
1 T sugar
1/4 t vanilla
1/8 t salt
1-2 T milk, as needed for consistency
1/4 c and 1/8 c flour*
1/4 c mini chocolate chips

* Because this cookie dough is not baked, the flour needs to be heated to eliminate risk of e.coli or salmonella. Microwave a large batch of flour to share in 30 second increments, checking the middle of the bowl of flour periodically until it reaches 160°.

In a mixing bowl, cream together butter and both sugars until light and fluffy, about 2 minutes. Add vanilla and salt and milk, mixing to incorporate. Add flour and combine until just mixed. Using a rubber spatula, stir in chocolate chips.

If using for cupcake filling, transfer into piping bag.

If making truffles, use small ice cream scoop to scoop small portions of cookie dough into hands. Wet hands lightly with a shared bowl of water, and roll dough into balls. Place onto a parchment lined baking sheet, and put into refrigerator to firm up, at least 30 minutes.

Melt chocolate in a double boiler. Roll chilled cookie dough balls in chocolate very gently, and remove using 2 forks. Hold truffles over the melted chocolate to allow access to drip off. Gently placed onto the parchment lined baking sheet, and while the chocolate is still wet, top with sprinkles or nonpareils. Place baking sheet back in refrigerator until ready to pack up to go home.