



Cookie Dough Truffles

Do you remember when mom would make chocolate chip cookies and let you lick the beaters? I never understood why we couldn't just eat ALL of the batter and skip the baking part. Here's the fix...no bake truffles. Let them eat dough!

INGREDIENTS

- 1 cup (2 sticks) butter or margarine, room temperature
 - $\frac{3}{4}$ cup granulated sugar
 - $\frac{3}{4}$ cup packed brown sugar
 - $\frac{1}{3}$ cup milk
 - 1 tsp. vanilla
 - $2\frac{1}{2}$ cups all purpose flour
 - $\frac{1}{4}$ tsp. baking soda
 - 1 tsp. salt
 - 1 cup mini semi-sweet chocolate chips
- 14 oz dark chocolate candy coating

* NOTES

Recipe adapted from *Love and Olive Oil*

PREPARATION

Beat butter and sugars and in large bowl with electric mixer on medium speed until light and fluffy. Add milk and vanilla. Stir in flour, baking soda and salt and mix on low speed. Stir in chocolate chips.

Cover and chill dough in the refrigerator for 1 hour.

When dough is firm enough to handle, form dough into 1" balls and arrange on a baking sheet lined with waxed paper. Place in refrigerator for 30 minutes.

Melt chocolate candy coating in a double boiler or in a microwave according to package directions. Using a spoon or a dipping tool, dip cookie balls into candy coating and cover completely. Return chocolate-covered truffles to the wax paper-lined baking sheets and refrigerate until set. Store, chilled, in an airtight container for up to 1 week.

MAKES 3 DOZEN.

