



## Chocolate Chip Cookie Dough Truffles

2 1/2 cups all purpose flour  
1 tsp salt  
1/4 tsp baking soda  
1 cup (2 sticks) butter, room temperature  
3/4 cup granulated sugar  
3/4 cup packed brown sugar  
1 tsp vanilla  
1/3 cup milk  
1 cup mini semi-sweet chocolate chips  
14 oz semi sweet or milk chocolate chips  
1 T shortening

### Directions:

Beat butter and sugars 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 (or stir by hand) until incorporated. Stir in chocolate chips.

Cover and chill dough 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 sheets in freezer and let chill for 30 minutes.

Melt chocolate and shortening in microwave until smooth. Using forks as a dipping tool, dip cookie balls into chocolate to cover. Tap on side of pan to remove any excess coating, and return to waxed paper-lined baking sheets. Chill until set. Store, chilled, in an airtight container for up to 1 week.