



Chocolate Chip Cookie Dough Truffles **SHERRY FERRANTE**

INGREDIENTS

2 ½ cups all purpose flour
1 tsp salt
2 sticks butter, softened
¾ cup sugar
¾ cup brown sugar
1 tsp vanilla extract
1/3 cup milk
1 cup mini semi sweet chocolate chips
14 oz Ghirardelli dark chocolate melting wafers
Fine sea salt

DIRECTIONS

Beat butter and sugars on medium speed until light and fluffy. Add milk and vanilla. Stir in flour and salt. Mix on low. Stir in mini chocolate chips.

Cover and chill dough for one hour

Form dough into 1" balls and place on parchment paper and freeze for 30 minutes. Melt chocolate wafers in a double boiler, or in microwave according to package directions.

Using forks dip cookie balls into melted candy coating to cover completely. Tap fork on side of pan to remove any excess coating and place on waxed paper lined baking sheet. Immediately sprinkle lightly with sea salt. Store and chill in airtight container for up to 1 week.