



FROM THE KITCHEN OF: PATRICE MACMILLAN
JSG MARKETING MANAGER

COOKIE DOUGH TRUFFLES

INGREDIENTS

1/2 cup (1 stick) unsalted butter, room temperature

1/4 cup granulated sugar

1/2 cup packed light brown sugar

2 tablespoons milk

1/2 teaspoon vanilla

1 1/4 cups all purpose flour

1/2 teaspoon salt

1/2 cup mini chocolate chips

1 12 oz. bag Ghiradelli chocolate chips

(I usually do half semi-sweet, half milk chocolate)

"ANOTHER HOLIDAY FAMILY FAVORITE -
PERFECT FOR A COOKIE EXCHANGE, GIFT
BASKET, OR HOSTESS GIFT!"

INSTRUCTIONS

In a large bowl, beat butter and sugars with an electric mixer until light and fluffy (about 3 minutes).

Mix in milk and vanilla. Add flour and salt and mix on low until combined.

Stir in the mini chocolate chips.

Chill dough in refrigerator for about 30 minutes until firm enough to roll or scoop into 1-inch balls.

Place rolled balls on a wax paper lined baking sheet and place in the freezer for at least 15 minutes.

Melt Ghiradelli chocolate chips using a double boiler.

Remove a couple of balls from the freezer at a time dip in melted chocolate chips and let any excess fall off back into the bowl.

Add small sprinkles on top and place on wax paper to set. If the chocolate pools at the bottom of the ball, dot the balls on the wax paper until most of it is pulled off the ball and then place it on a clean spot of the wax paper to set.

Refrigerate in an airtight container for up to a week.

