



## Chocolate Chip Cookie Dough

READY IN



180 min.

SERVINGS



36

CALORIES



484 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 1 teaspoon baking soda
- 0.3 cup brown sugar
- 0.5 cup brown sugar packed
- 1.5 cups brown sugar
- 0.5 cup butter (1 stick)
- 1 cup butter (2 sticks)
- 1 pound butter

- 0.7 cup chocolate chips
- 1 tablespoon cream cheese
- 2 large eggs
- 4 eggs
- 1.3 cup flour all-purpose
- 2.3 cup flour all-purpose
- 2.3 cups flour all-purpose
- 0.5 cup granulated sugar
- 1 cup granulated sugar
- 3 tablespoons heavy cream
- 0.3 cup milk
- 1 cup milk
- 2 cups powdered sugar
- 0.3 teaspoon salt
- 0.5 teaspoon salt
- 1 cup semi chocolate chips
- 1.3 cups semi chocolate chips
- 1 can condensed milk sweetened
- 2 teaspoons vanilla extract
- 2.5 teaspoons vanilla extract

## Equipment

- bowl
- baking sheet
- sauce pan
- oven
- mixing bowl
- blender
- hand mixer

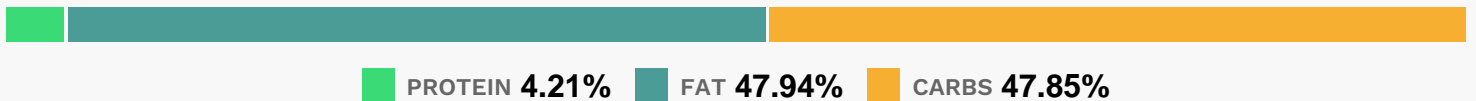
- stand mixer
- muffin liners
- pastry bag
- apple corer

## Directions

- Preheat the oven to 350 degrees F. Line a mini cupcake or muffin pans with 36 mini cupcake liners (or regular size cupcake or muffin pans with 24 cupcake liners).
- Sift the flour, baking powder, baking soda and salt into a medium bowl. Set the bowl aside. In the bowl of an electric stand mixer with a paddle attachment, cream the brown sugar and butter together, about 5 minutes. Scrape down the sides of the bowl. Then add the vanilla and eggs, one at a time, scraping down the sides of the bowl after each addition. Turn the mixer to the lowest speed, and add the flour mixture and the milk, alternating between the two, beginning and ending with the flour. Take the bowl off the stand mixer and stir in the chocolate chips by hand until thoroughly combined.
- Fill 36 mini cupcake liners three-quarters full with batter and bake until baked through, about 15 minutes (or fill 24 regular cupcake liners three-quarters full with batter and bake for 24 minutes). Cool the cupcakes completely.
- To assemble: Using an apple corer, core each cupcake and throw away the pieces removed.
- Roll the Edible Cookie Dough into a rod shape and fill the center of each cupcake. While the Chocolate Fudge is still warm, spread on top of each cupcake. Once the chocolate fudge has completely cooled, frost each cupcake with the Vanilla Buttercream. Use 2 Chocolate Chip Cookies and spread one side with the chocolate fudge and the other with the vanilla buttercream. Sandwich the cookies together.
- Place the cookie sandwich on top of each cupcake.
- Melt the butter in a saucepan and set aside to cool slightly. Stir together the flour, sugars, baking soda and salt in a medium bowl.
- Add the melted butter and milk, and stir to combine. Once the mixture is completely cool, add the chocolate chips and stir to combine.
- Melt the butter in a small saucepan. Once butter has melted, add the chocolate chips and sweetened condensed milk. Stir constantly until the chocolate has melted and the mixture is smooth.

- Mix the butter and cream cheese in the bowl of an electric mixer fitted with the paddle attachment for 10 minutes. Stop the mixer and add the powdered sugar, heavy cream and vanilla.
- Mix on low speed until combined, then mix on medium speed until smooth and creamy, 5 minutes.
- Put the frosting in a pastry bag fitted with a large star tip.
- Preheat the oven to 350 degrees F. Stir together the flour, baking soda and salt in a medium bowl. In the bowl of an electric stand mixer with a paddle attachment, cream the butter and sugars until pale and fluffy, about 5 minutes. Scrape down the sides of bowl, and then add the eggs and vanilla.
- Mix until combined. With the mixer on low speed, add the flour mixture until combined.
- Remove the mixing bowl and stir in the chocolate chips by hand. Refrigerate for 1 hour.
- Roll the dough into 1/2-inch balls.
- Place on a greased cookie sheet and bake 6 to 10 minutes.

## Nutrition Facts



## Properties

Glycemic Index:21.42, Glycemic Load:20.71, Inflammation Score:-5, Nutrition Score:7.4873912852743%

## Nutrients (% of daily need)

Calories: 483.89kcal (24.19%), Fat: 26.08g (40.12%), Saturated Fat: 15.9g (99.4%), Carbohydrates: 58.57g (19.52%), Net Carbohydrates: 57.09g (20.76%), Sugar: 40.96g (45.52%), Cholesterol: 83.22mg (27.74%), Sodium: 294.79mg (12.82%), Alcohol: 0.17g (100%), Alcohol %: 0.19% (100%), Caffeine: 10.03mg (3.34%), Protein: 5.16g (10.31%), Selenium: 12.44µg (17.77%), Manganese: 0.3mg (15.23%), Vitamin A: 665.35IU (13.31%), Vitamin B2: 0.21mg (12.41%), Vitamin B1: 0.18mg (11.98%), Phosphorus: 115.36mg (11.54%), Iron: 1.96mg (10.87%), Folate: 42.24µg (10.56%), Copper: 0.19mg (9.49%), Calcium: 89.78mg (8.98%), Magnesium: 31.65mg (7.91%), Vitamin B3: 1.34mg (6.71%), Fiber: 1.47g (5.89%), Potassium: 187.53mg (5.36%), Zinc: 0.72mg (4.78%), Vitamin E: 0.71mg (4.73%), Vitamin B5: 0.4mg (4.02%), Vitamin B12: 0.22µg (3.73%), Vitamin K: 2.61µg (2.48%), Vitamin B6: 0.04mg (2.18%), Vitamin D: 0.29µg (1.92%)