



Easy Chocolate Chip Cookie Dough Truffles

READY IN



90 min.

SERVINGS



48

CALORIES



160 kcal

DESSERT

Ingredients

- ☐ 0.8 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 1 pound chocolate confectioners' coating
- ☐ 2.3 cups flour all-purpose
- ☐ 0.5 cup semi chocolate chips miniature
- ☐ 14 ounce condensed milk sweetened canned
- ☐ 0.5 cup toffee baking bits
- ☐ 1 teaspoon vanilla extract

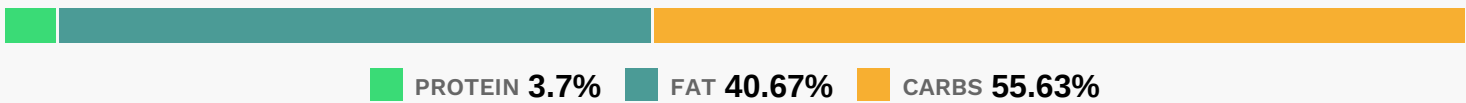
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Beat the butter and brown sugar with an electric mixer in a large bowl until smooth. Beat in the vanilla extract.
- ☐ Add flour, alternately with sweetened condensed milk, beating well after each addition. Fold in the chocolate chips and toffee bits; mixing just enough to evenly combine.
- ☐ Using a small cookie scoop, make 1-inch balls and place them on waxed paper lined baking sheets. Refrigerate until firm, about 1 hour.
- ☐ Melt the chocolate coating in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or coating will scorch. Dip the dough balls in the chocolate coating, allowing any excess to drip off.
- ☐ Place on waxed-paper lined baking sheets and sprinkle the truffles with additional toffee pieces. Refrigerate until firm, about 15 minutes. Store in the refrigerator.

Nutrition Facts



Properties

Glycemic Index:4.94, Glycemic Load:6.79, Inflammation Score:-1, Nutrition Score:1.9578260811775%

Nutrients (% of daily need)

Calories: 160.16kcal (8.01%), Fat: 7.15g (10.99%), Saturated Fat: 5.43g (33.93%), Carbohydrates: 21.99g (7.33%), Net Carbohydrates: 21.64g (7.87%), Sugar: 17.08g (18.98%), Cholesterol: 10.61mg (3.54%), Sodium: 33.11mg (1.44%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 1.46g (2.92%), Selenium: 3.5µg (5%), Vitamin B2: 0.07mg (3.95%), Manganese: 0.08mg (3.78%), Vitamin B1: 0.05mg (3.64%), Phosphorus: 35.15mg (3.52%), Calcium: 30.16mg (3.02%), Folate: 11.79µg (2.95%), Iron: 0.47mg (2.61%), Vitamin A: 110.79IU (2.22%), Copper: 0.04mg (2.11%),

Magnesium: 8.24mg (2.06%), Vitamin B3: 0.39mg (1.95%), Potassium: 57.44mg (1.64%), Fiber: 0.36g (1.42%), Zinc: 0.19mg (1.27%), Vitamin B5: 0.11mg (1.06%)