

Chocolate Chip Cookie Dough Brownie Bombs: The Ultimate Dessert Mash-Up

Chocolate lovers and cookie dough fanatics, get ready-because these



OVEN
350°F

TIME
5-7 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the brownie layer:

1 box brownie mix (plus ingredients called for on the box)

For the cookie dough filling:

1 cup butter, softened

1 cup brown sugar, packed

1/2 cup granulated sugar

1/4 cup milk

1 teaspoon vanilla extract

2 cups all-purpose flour

1/2 teaspoon salt

1 cup mini chocolate chips

For the chocolate coating:

2 cups chocolate chips

2 tablespoons vegetable oil

DIRECTIONS

1. Bake the brownies: Prepare your boxed brownie mix according to package instructions. Bake in a 9x13" pan, cool completely, and set aside.
2. Make cookie dough: In a large bowl, beat the butter, brown sugar, and granulated sugar until light and fluffy. Add milk and vanilla; mix again. Gradually add flour and salt. Fold in mini chocolate chips.
3. Form dough balls: Scoop dough with a small cookie scoop and form into balls. Place on a parchment-lined tray and freeze for 30 minutes to firm up.
4. Wrap with brownie: Crumble the cooled brownies. Flatten a piece in your hand, press a cookie dough ball in the center, and wrap the brownie around it. Repeat.
5. Melt chocolate: Combine chocolate chips and vegetable oil in a microwave-safe bowl. Heat in 30-second bursts, stirring until smooth.
6. Dip and set: Dip each bomb into the melted chocolate, tap off excess, and place on parchment. Chill until chocolate is set.

SWAPS & NOTES

Homemade brownies : Want to go from-scratch?

Use The Best Peanut Butter Brownies for a nutty twist.

Flour safety tip : To make raw flour safe, microwave it in 30-second intervals (stirring in between) until it reaches 165°F, or bake it at 350°F for 5-7 minutes.

Vegan version : Sub in plant-based butter, dairy-free chocolate chips, and almond milk for a vegan-friendly treat. ???

TIPS FOR SUCCESS

Freeze the dough : This keeps it firm while wrapping and makes assembly easier.

Work quickly : When dipping in chocolate, work in small batches so the dough doesn't soften too much.

Decorate : Add sprinkles, sea salt, or a white chocolate drizzle for flair. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chocolate-chip-cookie-dough-brownie-bombs-the-ultimate-dessert-mash-up/>