

Chocolate Chip Cookie Dough Brownie Bombs - The Ultimate Sweet Treat

Chocolate Chip Cookie Dough Brownie Bombs: A Decadent Double Dessert



TIME
30 min

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INGREDIENTS

For the Brownie Layer:

1 box brownie mix (plus ingredients listed on the box)

For the Cookie Dough:

1 cup butter, softened

1 cup brown sugar, packed

$\frac{1}{2}$ cup granulated sugar

$\frac{1}{4}$ cup milk

1 tsp vanilla extract

2 cups all-purpose flour

$\frac{1}{2}$ tsp salt

1 cup mini chocolate chips

For the Chocolate Coating:

2 cups chocolate chips (semisweet or milk)

2 tbsp vegetable oil

DIRECTIONS

- 1. Bake the Brownies:** Prepare and bake the brownies in a 9x13-inch pan according to package instructions. Let them cool completely.
- 2. Make the Cookie Dough:** In a large bowl, cream the butter, brown sugar, and granulated sugar until fluffy. Mix in the milk and vanilla until smooth. Slowly add in the flour and salt, then fold in the mini chocolate chips. Scoop dough into balls using a small cookie scoop and place on a parchment-lined baking sheet. Freeze for 30 minutes.
- 3. Tip:** To make raw flour safe to eat, you can microwave or bake it briefly before mixing in.
- 4. Wrap with Brownie:** Once the cookie dough balls are firm, crumble the cooled brownies into small pieces. Flatten a piece of brownie in your hand, place a cookie dough ball in the center, and wrap the brownie around it, sealing completely. Repeat with remaining dough and brownie.
- 5. Dip in Chocolate:** In a microwave-safe bowl, melt the chocolate chips and vegetable oil in 30-second bursts, stirring in between, until smooth. Dip each bomb into the melted chocolate, letting excess drip off, and return to the parchment-lined sheet.
- 6. Chill and Serve:** Refrigerate for about 15-20 minutes, or until the chocolate coating is fully set. Then try to eat just one—we dare you.

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