

These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession

Why These Bombs Always Steal the Show



OVEN
350°F

TIME
45 min

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INGREDIENTS

You'll Need (Makes about 20 bombs | Prep Time: 45 minutes | Chill Time: 1 hour) For the edible cookie dough

1 box brownie mix (plus ingredients listed on the box) OR use your favorite homemade brownie recipe
Bake and cool completely before using For the coating 1

DIRECTIONS

1. instructions, then let them cool completely. I'm looking for a dense, fudgy texture-not too cakey-so they're easier to work with. Once cool, I cut the edges off (those are my baker's treat) and crumble the soft center into a bowl.
2. Make the : Edible Cookie Dough
3. In a separate bowl, I cream the butter and sugars together until light and fluffy. Then I mix in the vanilla and milk until smooth. I stir in the heat-treated flour and salt, then fold in the mini chocolate chips. The dough should be thick and scoopable.
4. Roll and : Chill the Dough
5. Using a small cookie scoop or tablespoon, I roll the dough into balls-about 1 inch each. I place them on a parchment-lined tray and pop them in the freezer for 20-30 minutes. This helps them stay firm when wrapping them in brownie later.
6. Wrap the : Brownie Around the Dough
7. Now comes the fun part. I take a small handful of crumbled brownie, flatten it into a disk, and press a chilled cookie dough ball into the center. Then I wrap the brownie around it and gently roll it into a ball. It's a little messy, but worth it. Once they're all wrapped, I chill the entire tray again for 15 minutes to help them hold their shape.
8. Dip in : Chocolate
9. I melt the chocolate chips or wafers in a microwave-safe bowl, stirring every 30 seconds until smooth. Using a fork or candy dipping tool, I dip each brownie bomb into the chocolate and let the excess

drip off. I place them back on parchment paper and immediately sprinkle on any toppings I want while the coating is still wet.

10. Set and : Serve
11. I chill the coated brownie bombs in the fridge or freezer until the chocolate is firm-usually about 15-20 minutes. Once set, they're ready to devour. I store them in the fridge for up to a week, or freeze them for up to a month (if they last that long).
12. My Tips for : Making Them Even Better
13. Use mini chocolate chips
14. : They keep the texture smooth and easier to roll.
15. Don't skip chilling
16. : It keeps the dough firm and makes dipping way easier.
17. Thin brownie layer = best texture
18. : You want just enough brownie to cover, but not overwhelm the cookie dough center.
19. Switch up the coating
20. : White chocolate, dark chocolate, or even peanut butter chips can create new flavor combos.
21. How I : Serve These Bombs
22. These little treats shine at every occasion:
23. Stacked on a dessert platter for birthdays or holidays
24. Wrapped in mini candy cups for party favors
25. Tucked into lunchboxes or gift tins

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

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