



Cookie Chocolates

A recipe combining the best of both worlds: chocolate chip cookies and dipped chocolates



Cookies:

½ cup butter, room temperature

½ c packed light brown sugar

¼ c granulated sugar

1 large egg

1 t vanilla

1 cup flour

½ t baking soda

¼ t salt

1 cup semisweet chocolate chips

Chocolate coating:

2 cups milk chocolate chips

2 T shortening

Preheat oven to 350 degrees. In large bowl, using an electric mixer on medium speed, beat the butter, brown sugar, and granulated sugar until smooth. Mix in the egg and vanilla until blended. On low speed, add flour, baking soda, and salt just until mixed. Stir in the chocolate chips. Drop heaping tablespoons of dough onto baking sheet. Bake 9 minutes (til edges are golden and insides are gooey). Let cool for 20 minutes.

Scrape cooled cookies into bowl and mix together with spoon. Using ½ inch cookie scoop, form balls with cookie mixture and place on cookie sheet lined with wax paper. Refrigerate until cookie balls are firm, at least 25 minutes. Meanwhile, melt milk chocolate chips and shortening over very low heat. Stir until smooth. Dip cookie balls into chocolate mixture, scraping off excess, and place on fresh sheet of wax paper. Wait to serve until chocolate coating is set (30 minutes or so...or place in refrigerator to speed up setting process). Store in refrigerator.