

## Chocolate Chip Cookie Dough Cupcakes

### Ingredients:

24 chocolate or vanilla cupcakes, cooked and cooled

### For the filling:

1 1/4 cups flour

1/2 teaspoon salt

1/4 teaspoon baking soda

1/2 cup unsalted butter, softened

3/8 cup brown sugar

3/8 cup sugar

1/2 teaspoon vanilla

2 1/2 Tablespoons milk

1/2 cup mini chocolate chips

To make the filling, cream butter and sugars together until the mixture is light and fluffy. Add milk and vanilla. Mix in flour, soda, and salt on low until incorporated into the butter mixture. Stir in chocolate chips.

### For the frosting:

3 sticks unsalted butter, at room temperature

3/4 cup light brown sugar, packed

3 1/2 cups confectioners' sugar

1 cup all-purpose flour

3/4 teaspoon salt

3 tablespoons milk

2 1/2 teaspoons vanilla extract

To make the frosting, beat together the butter and brown sugar in the bowl of a stand mixer fitted with the paddle attachment until creamy. Mix in the confectioners' sugar until smooth. Beat in the flour and salt. Mix in the milk and vanilla extract until smooth and well blended.

To fill the cupcakes, cut a cone-shaped portion out of the center of each cupcake. Cut the bottom portion of the cake off of each cone reserving the top to place over the filling. Fill each hole with a heaping teaspoon of the cookie dough mixture. Top with the top portion of the cake cone to cover the filling. Frost with frosting and sprinkle with mini chocolate chips for garnish.

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