

Fudge Stuffed Chocolate Chip Cookies

Makes about 1 ½ dozen 3" cookies

Ingredients:

- 4 tablespoons unsalted butter, softened
- 3 tablespoons light brown sugar
- 3 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- 3 tablespoons all-purpose flour
- 3 tablespoons cocoa powder
- ¼ cup chocolate chips, chopped (or minis)
- 8 tablespoons unsalted butter, melted
- ¼ cup granulated sugar
- ¾ cup light brown sugar
- 2 teaspoons vanilla extract
- 1 whole egg
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 ¾ cups all-purpose flour
- 1 cup chocolate chips

Directions:

1. In the bowl of a mixer, blend together the 4 tablespoons butter and next three ingredients until mixed. Add the flour and cocoa powder, stir until blended. Stir in the chopped chocolate chips. Scoop the mixture into 2 teaspoon portions (not heaping) onto a piece of parchment or greased foil on a cookie sheet. Place in freezer for at least 45 minutes.
2. Meanwhile, using a mixer, blend together the melted butter, sugars, and vanilla until uniform in color. Mix in egg until blended. Add the salt, baking soda, and flour and stir until mixed. Stir in chocolate chips. Refrigerate mixture until the other dough is ready to come out of the freezer.
3. Preheat oven to 350F. Scoop 2 tablespoons of the chocolate chip cookie dough out and wrap it around a frozen fudge piece so that the fudge piece is completely covered, place on a greased cookie sheet (or lined with a Silpat). Repeat for each fudge piece using 2 tablespoons of dough to wrap about them. (I fit 6 cookies per cookie sheet).
4. Bake for 12-14 minutes or until just golden brown around the bottom edges of the cookies. Cool on pan for 1-2 minutes, then cool completely on a wire rack.

Printed from Searching For Dessert