

## Edible Cookie Dough Truffles

*Prep time: 1-hour, 30 minutes*

*Yields approximately 36 truffles*

### Ingredients

- 1/2 cup unsalted butter room temperature
- 1/2 cup light brown sugar packed
- 1/4 cup granulated sugar
- 1 tsp vanilla
- 1 cup + 2 Tbsp all-purpose flour
- 1/2 tsp sea salt
- 2/3 cup mini chocolate chips
- 3 Tbsp milk
- 8 oz. milk chocolate chopped
- 8 oz. dark chocolate chopped

### Directions

1. Line a baking sheet with parchment.
2. In a small bowl, whisk flour and salt, set aside.
3. Beat butter until creamy, add sugars and beat on high until pale and fluffy (approx. 2-3mins). Add vanilla and mix until combined.
4. Reduce speed to low and slowly add in flour mixture. Mix until just incorporated. Slowly pour in milk. Increase speed to med-high and beat for 2-3 minutes. Stir in chocolate chips.
5. Using a small cookie scoop (2 tsp), scoop cookie dough and roll into balls. Place on prepared baking sheet and freeze for 30mins.
6. Place chopped chocolate into two separate microwave bowls. Microwave separately -- starting with 30 seconds, stir, then in 10 second intervals until chocolate is completely melted. Allow to cool slightly.
7. Remove cookie dough balls from freezer and dip into melted chocolate using a fork or chocolate dipping tool. Place on parchment lined baking sheet and drizzle with additional chocolate if desired.
8. Refrigerate for at least 15 minutes to set. Serve slightly chilled

## Piccante Drink

*Yields 4 oz. serving*

### Ingredients

- Vodka (1.50 oz.)
- Lime Juice (0.50 oz.)
- Pineapple Juice (2.00 oz.)
- Milk (Splash)
- Jalapeño (2 Slices)
- Cilantro (2 Stems)

### Directions

1. Muddle jalapeños, add to ice
2. Pour liquid ingredients over ice and stir.
3. Add sprig of cilantro as garnish