bite



ingredients

Cookie Dough

1/2 cup butter, softened
1/2 cup packed brown sugar
1/4 cup sugar
2 tbsp milk
1/2 tsp vanilla extract
1 cup flour
1/4 tsp kosher salt
1/2 cup semi-sweet chocolate chips

3 cups milk or semi-sweet chocolate chips, divided

print

cookie dough bark

Hey cookie monsters - brace yourselves because we've got a treat for you - the ultimate in chocolaty goodness, this incredible Cookie Dough Bark, cookie dough sandwiched between layers of creamy chocolate.

SERVES 6-8

directions

1. For the cookie dough, in an electric mixer, cream butter, brown sugar and sugar on medium speed, until light and fluffy. Beat in milk and vanilla. On low speed, add flour, salt and mini chocolate chips, mixing just until flour disappears. Set aside.

Place 1 1/2 cups chocolate chips in a medium bowl.
 Microwave for 30 seconds and stir. Continue to microwave in 20 second intervals, stirring after each interval, until smooth.

3. Pour melted chocolate on baking sheet lined with wax paper. Place in freezer for 10 minutes. Remove from freezer and spread cookie dough in an even layers to cover surface of chocolate.

4. Place remaining 1 1/2 cups chocolate chips in a medium bowl. Microwave for 30 seconds and stir. Continue to microwave in 20 second intervals, stirring after each interval, until smooth. Spread over top of cookie dough. Return to freezer for 1-2 hours. When ready to serve, break into pieces and enjoy.

"If there is no happy ending. Make one out of cookie dough."

- COOPER EDENS



julie albert & lisa gnat



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