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# CHOCOLATE CHIP COOKIE DOUGH EGGS

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**Ingredients:**

- ½ cup butter
- ¾ cup brown sugar
- 2 tsp vanilla
- ¼ tsp salt
- ¾ cup flour
- 2 tsp milk
- ½ cup powdered sugar
- ½ cup mini chocolate chips
- 18 oz chocolate baking chips
- 6 oz white chocolate baking chips
- Food coloring

**Supplies:**

- Mixing bowl
- Parchment paper
- Baking tray
- Fork

**Direction:**

1. In a mixing bowl, stir together softened butter and brown sugar. Add vanilla, salt, flour, milk and powdered sugar. Mix until well combined. Gently stir in mini chocolate chips
2. Scoop dough into 1 inch balls and shape into eggs. Place on parchment lined baking pan.
3. Freeze for two hours.
4. After two hours, melt the chocolate almond bark – directions on package.
5. Dip the frozen eggs into the melted chocolate. Shake off any excess and place on parchment paper to dry.
6. Melt white almond bark and add desired food coloring. Drizzle chocolate over the egg using a fork.