**Chocolate Chip-Cookie Dough Truffles (Egg free)**

Ingredients

1/3 cup [butter, softened](http://www.bhg.com/recipes/how-to/cooking-basics/how-to-soften-butter/)

1/3 cup packed [brown sugar](http://www.bhg.com/recipes/how-to/bake/how-to-measure-sugar/)

1 tablespoon vanilla

1 cup [all-purpose flour](http://www.bhg.com/recipes/how-to/cooking-basics/tips-for-measuring-flour/)

1 cup miniature [semisweet chocolate](http://www.bhg.com/recipes/desserts/chocolate/chocolate-types-selection--storage/) chips

8 ounces dark chocolate or [semisweet chocolate](http://www.bhg.com/recipes/desserts/chocolate/chocolate-types-selection--storage/), chopped

1 tablespoon butter

**Directions**

1. Line a 15x10x1-inch baking sheet with waxed paper; set aside.
2. In the medium bowl of your Kitchenaid mixer, beat butter, brown sugar, and vanilla with an electric mixer on medium speed until combined. Beat in flour just until combined. Stir in chocolate pieces.
3. Shape dough into 1-inch balls. Place on prepared baking pan. Cover; freeze about 30 minutes or more until firm.
4. Meanwhile, in a small saucepan heat chopped chocolate, candy coating, and shortening over low heat, stirring until melted and smooth. Remove from heat.
5. Line a baking sheet with waxed paper. Using a fork, dip balls into chocolate mixture, allowing excess chocolate mixture to drip back into saucepan.
6. Place dipped balls on the baking sheet. Let stand or chill about 30 minutes or until set. Lightly drizzle with the remaining melted chocolate mixture.