

Cookie Dough Bites

Hands-On Time: 20 minutes **Ready In:** 1 hour

Yield: 2 dozen cookies

Ingredients

1 cup salted butter, softened
1½ cups packed light brown sugar
1 teaspoon vanilla extract
2 cups flour
6 ounces miniature chocolate chips



Directions

1. Cream butter and sugar together with an electric mixer.
 2. Add remaining ingredients and mix well -- use your hands to get it together the best.
 3. Roll into 1-inch balls.
 4. Refrigerate until firm, about 30 minutes. Dip in chocolate, drizzle with chocolate or eat as is -- equally delicious no matter what!
 5. Let stand at room temperature for about 10 minutes before serving.
- Store in the refrigerator