



Chocolate Chip Cookie Dough Bombs

Introduction

Chocolate Chip Cookie Dough Brownie Bombs are an indulgent treat that combines two classic desserts into one delightful dessert experience. These delicious bites feature a rich, fudgy brownie exterior encasing a gooey chocolate chip cookie dough center. Perfect for satisfying any sweet tooth, these brownie bombs are great for parties, gatherings, or simply a well-deserved personal treat. With easy-to-follow steps and readily available ingredients, you'll have these mouthwatering treats ready in no time.

Detailed Ingredients with measures

Brownie Mix - 1 box (usually around 18.5 oz)

Eggs - 2 large

Water - as directed on the brownie mix box

Vegetable Oil - amount as directed on the brownie mix box

All-Purpose Flour - 1 cup

Brown Sugar - 1/2 cup

Granulated Sugar - 1/4 cup

Butter - 1/2 cup (melted)

Vanilla Extract - 1 teaspoon

Semi-Sweet Chocolate Chips - 1 cup

Salt - 1/2 teaspoon

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time - 25-30 minutes

Total Time - 45-50 minutes

Yield - 12-16 brownie bombs

Detailed Directions and Instructions

Prepare the Cookie Dough

In a mixing bowl, combine the butter, sugar, and brown sugar. Cream these ingredients together until the mixture is light and fluffy. Add in the vanilla extract and mix well. Gradually incorporate the flour and salt, mixing until just combined. Fold in the chocolate chips and set aside.

Make the Brownie Batter

In a separate bowl, melt the butter and chocolate together until smooth. Allow to cool slightly before adding the sugar. Mix until fully incorporated. Add the eggs one at a time, followed by the vanilla extract. Stir in the flour, cocoa powder, and salt until just combined.

See also Instant Pot Ground Beef and Pasta Recipe

Assemble the Bombs

Preheat your oven to 350°F (175°C). Line a muffin tin with cupcake liners or spray it with non-stick cooking spray. Scoop a small amount of brownie batter into each liner, filling it about halfway. Then, form small balls of cookie dough and place one in the center of each brownie-filled liner. Cover each cookie dough ball with more brownie batter until the liners are full.

Bake the Brownie Bombs

Place the muffin tin in the preheated oven and bake for 18 to 20 minutes, or until a toothpick inserted into the brownie comes out with a few moist crumbs. Be careful not to overbake, as you want the centers to remain gooey.

Cool and Serve

Once baked, remove the brownie bombs from the oven and allow them to cool in the muffin tin for about 10 minutes before transferring them to a wire rack to cool completely. Enjoy warm or at room temperature.

Notes

Storage

Store any leftover brownie bombs in an airtight container at room temperature for up to 3 days. For longer storage, consider refrigerating them.

Variations

Feel free to customize the cookie dough by adding nuts, different flavored chips, or swapping out the classic chocolate chips for white chocolate or peanut butter chips.

Serving Suggestions

These brownie bombs can be served as is or with a drizzle of melted chocolate or a scoop of ice cream for an extra indulgent treat.



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Cook techniques

Chilling the Dough

To achieve the perfect texture for your chocolate chip cookie dough, chilling the dough before baking allows the flavors to meld and the cookies to spread less during baking.

See also Garlic Bread Grilled Cheese

Browning the Butter

Browning butter enhances the flavor of the brownies. By cooking the

butter until it turns a golden brown, you add a rich, nutty taste to the dessert.

Using Quality Chocolate

Opt for high-quality chocolate chips and cocoa powder to elevate the taste of your brownie bombs. Good chocolate can make a significant difference in flavor.

Properly Measuring Ingredients

Accurate measurement of ingredients is crucial for baking success. Use a kitchen scale for dry ingredients to ensure precision.

Layering Dough and Brownie

When assembling the brownie bombs, make sure to layer the cookie dough and brownie batter evenly. This helps in achieving a balanced flavor in every bite.

FAQ

Can I use store-bought cookie dough?

Yes, you can substitute store-bought cookie dough for homemade dough if you're short on time.

What type of chocolate chips work best?

Semi-sweet chocolate chips are commonly used, but you can also experiment with milk chocolate or dark chocolate based on your preference.

How do I store brownie bombs?

You can store brownie bombs in an airtight container at room temperature for up to three days or refrigerate them for longer freshness.

Can I freeze the brownie bombs?

Yes, brownie bombs can be frozen. Just ensure they are properly wrapped to prevent freezer burn.

Why did my brownie bombs turn out dry?

Dry brownie bombs can result from over baking or using too much flour. Always measure accurately and check for doneness a few minutes before the recommended time.

Conclusion

Chocolate chip cookie dough brownie bombs are a delightful treat that combines the rich flavors of brownies with the nostalgic taste of cookie dough. Perfect for gatherings or as a sweet indulgence, these treats are sure to please anyone with a sweet tooth. Their unique appearance and flavors make them a standout dessert that is both fun to make and even more enjoyable to eat.

See also [Easy Homemade Guacamole Recipe to Enjoy](#)

More recipes suggestions and

combinations

Cookie Dough Brownies

Try baking rich chocolate brownies and layering them with edible cookie dough for a delicious dessert that highlights both flavors.

Brownie Sundaes

Serve warm brownies topped with vanilla ice cream, hot fudge, and a sprinkle of cookie dough for an indulgent sundae creation.

Chocolate Chip Cookies

Create classic chocolate chip cookies as a standalone treat, or use them as a base to create ice cream sandwiches.

Stuffed Brownie Bites

Make brownie bites that are stuffed with various fillings such as peanut butter, caramel, or even more cookie dough for a twist on the classic brownie.

Cookie Dough Ice Cream

Make homemade ice cream with chunks of edible cookie dough mixed throughout for a refreshing treat that's perfect for any season.

Brownie Trifle

Layer brownie pieces with whipped cream and cookie dough in a trifle dish for an impressive and delicious dessert that's easy to serve.



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