

Chocolate Chip Cookie Dough Cupcakes by Lynn's Recipes



A very yummy cupcake that incorporates a chocolate cupcake with chocolate chip cookie dough middle. A delicious frosting finishes off this truly great cupcake.

Cookie Dough Filling:

Ingredients:

- $\frac{3}{4}$ cup all purpose flour
- 1/8 teaspoon baking soda
- 1/8 teaspoon salt
- 4 tablespoons unsalted butter, melted
- $\frac{1}{4}$ cup packed brown sugar
- 2 Tablespoons granulated white sugar
- 2 Tablespoons milk
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup miniature chocolate chips

Cupcakes:

- 1 cup all purpose flour
- $\frac{1}{2}$ cup unsweetened cocoa powder
- 1 cup granulated white sugar
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup hot water
- $\frac{1}{2}$ cup vegetable or canola oil

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- 1 large egg
- 1-1/2 teaspoons vanilla extract

Cookie Dough Frosting:

- 3/4 cup butter
- 1-3/4 cups powdered sugar
- 1/3 cup packed brown sugar
- 1/2 cup all-purpose flour
- 1-1/2 Tablespoons milk
- 1 teaspoon vanilla extract

Garnish:

- Additional mini chocolate chips
- 12 mini Chips Ahoy cookies

Prepare the cookie dough filling: In a small bowl, whisk together the flour, baking soda and salt. In a medium bowl, use an electric mixer to stir together the butter, sugars, milk and vanilla. Mix in the dry ingredients and then stir in the chocolate chips. Refrigerate for 15 minutes. Remove from the refrigerator and scoop out the dough in 2 Tablespoons scoops and place on a cookie sheet, lined with wax paper and freeze until firm, at least 30 minutes.

Prepare the cupcakes: Preheat the oven to 375°. Line a cupcake pan with 12 liners. Place the flour, cocoa, sugar, baking soda and salt in a blender. Blend to combine. Add the water, oil, egg and vanilla. Blend to combine, scraping down the sides as needed a couple of times until all is well mixed. Divide the batter between the 12 cupcake lines. Drop a ball of frozen chocolate chip cookie dough into the center of each cupcake. If you would like the cookie dough to bake up slightly, keep the top visible. If you would like to keep the cookie dough somewhat raw, push it to the bottom of the cupcake wrapper, making sure that the batter comes up and over the dough. Bake the cupcakes for 20-25 minutes, or until a toothpick inserted into the cupcake portion of the cupcake (not the cookie dough part of the cupcake) does out clean. Cool the cupcakes completely before frosting.

Prepare the frosting: In a medium bowl, use an electric mixer to combine the butter and sugars until smooth and creamy. Mix in the flour, milk and vanilla and continue to mix until all is well combined.

Assemble: Frost the cupcakes with a knife or use a piping bag and pipe it on. Sprinkle mini chips on top and garnish with a small chocolate chip cookie.

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