



Fudge Filled Chocolate Chip Cookie Bites

Makes 3-3½ dozen mini cookie cups

Bake in preheated 350° oven
for 10-12 minutes

INGREDIENTS

2 ½ cups flour
1 teaspoon salt
1 teaspoon baking soda

¾ cup coconut oil, melted
1 cup packed brown sugar
1 teaspoon vanilla
2 large eggs

1 ½ cups mini chocolate chips

CHOCOLATE FILLING

1 ½ cups chocolate chips
1 cup mini marshmallows
⅓ cup heavy cream

DIRECTIONS



Mix together until well blended. Set aside.



Beat together with electric mixer until smooth. Stir in above flour mixture until well blended. Dough will be very stiff. Use hands if necessary to completely work in flour.



Stir into above cookie dough. Fill greased mini cupcake tins ¾ full with dough (about 1 heaping tablespoon). Make a well in the middle of each dough filled cup and **refrigerate** while making chocolate filling.



Cook over medium low heat, stirring constantly until marshmallows are melted. Remove from heat. Cool. Remove dough filled pans from refrigerator. Fill each well with chocolate filling (about 1 heaping teaspoon). **Bake for 10-12 minutes at 350° or until dough is lightly browned and set.** Cool before removing from pans. Left over fudge filling is great over ice cream!

