

Cookie Dough Cupcakes

● **Ingredients:**

● **Cupcakes:**

- 1 and 1/2 cups of butter; at room temperature
- 1 and 1/2 cups of light brown sugar; packed
- 4 large eggs
- 2 and 3/4 cups of cake flour
- 1 teaspoon of baking powder
- 1 teaspoon of baking soda
- 1/4 teaspoon of salt
- 1 cup of milk
- 2 teaspoons of pure vanilla extract
- 1 cup of semi-sweet chocolate chips

● **Icing:**

- 1 and 1/2 cups of unsalted butter; at room temperature
- 3/4 cup of light brown sugar; packed
- 3 and 1/2 cups of powdered sugar
- 1 cup of all-purpose flour
- 3/4 teaspoon of salt
- 3 tablespoons of milk
- 2 and 1/2 teaspoons of pure vanilla extract
- mini chocolate chips

● **Directions:**

● **CUPCAKES:**

- Pre-heat oven to 350°F. Line two cupcake pans with paper liners (24 total).
- With an mixer, combine the butter and brown sugar. Beat together on medium-high speed until the butter/sugar mixture is light and fluffy (about 3 minutes).
- Mix in the eggs one at a time. Make sure to beat the mixture well after each egg addition. You want the egg to be well incorporated. Remember to scrape down the sides of the bowl as needed.



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- Combine the flour, baking powder, baking soda, and salt in a medium bowl. Stir together to blend.
- Gradually add the dry ingredients to the butter/sugar batter at low speed alternating with the milk (beginning and ending with the dry ingredients). Blend in the vanilla and fold in the chocolate chips with a spatula.
- Divide the batter evenly between the prepared cupcake liners. Bake for 18-20 minutes (or until a toothpick inserted in the centre comes out clean/yields a dry crumb). Allow the cupcakes to cool in the pan for 5 minutes and then transfer to a wire rack to cool completely.
- **Frosting:**
 - Beat together the butter and brown sugar in a bowl on medium speed until creamy. Mix in the icing sugar until smooth. Beat in the flour and salt. Mix in the milk and vanilla extract until the icing is smooth and well blended.
 - Frost the cupcakes as desired. Sprinkle mini chocolate chips on the top of each cupcake.



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