

HOTEL TRANSYLVANIA 2

In Theaters September 2015

Mavis' Hoppy Egg Cookie Dough Truffles



Ingredients

- 1/2 cup of butter, softened
- 3/4 cups packed brown sugar
- 2 cups all purpose flour
- 2 tps vanilla extract
- 14 oz sweetened condensed milk
- 1 cup mini chocolate chips
- pink, blue, purple, and white candy melts

Instructions

- 1) In the bowl of a large stand mixer, cream butter and brown sugar until light and fluffy, about two minutes. Beat in the vanilla.
- 2) Slowly add flour, scraping down the sides as necessary.
- 3) With the mixer still running, slowly add in the sweetened condensed milk. You may need to stop the mixer periodically to scrape down the sides.
- 4) Once it is fully combined, stir in the chocolate chips.
- 5) Form the dough into one inch balls, and then shape into eggs. Place on a wax paperlined pan and cover loosely with plastic wrap. Refrigerated overnight.
- 6) Melt candy melts according to the directions on the bag. Keeping the truffles in the refrigerator, and removing only three or four at a time, dip them in the candy melts one at the time with a fork. Gently tap off any excess chocolate and let dry on wax paper.