

No Bake Cookie Dough Fudge

Cookie Dough Fudge is an easy, no-bake fudge that tastes like chocolate chip cookie dough and is made with sweetened condensed milk and white chocolate chips.

So easy to make! Each soft bite is like a sugary, extra sweet bite of edible cookie dough, which works for me! It's the perfect dessert or anytime snack to satisfy even the sweetest tooth. You can also satisfy your chocolate craving with one little piece.



Ingredients

- 1 cup light brown sugar, packed
- 1/2 cup unsalted butter, room temperature
- 1 teaspoon vanilla extract
- 1/2 teaspoon kosher salt
- 1 1/2 cups all-purpose flour
- 1 cup milk chocolate chips
- 1 can (14 ounces) sweetened condensed milk
- 1 1/2 cups white or chocolate chips, melted

Instructions

- If preferred, bake the flour ahead of time. Place it on a parchment paper-lined baking sheet and bake it for 10 minutes at 350°F.
- In a large bowl, combine brown sugar and butter. Beat with a hand mixer until creamy.
- Add vanilla and salt. Blend until combined.
- Add flour and mix until combined.
- Fold in chocolate chips, reserving some for the topping.
- Line an 8x8-inch pan with parchment paper. Set aside.
- In a medium bowl, combine sweetened condensed milk and melted white chocolate.
- Fold the white chocolate mixture into the cookie dough mixture.
- Pour into prepared pan and top with reserved chocolate chips.
- Chill until firm (about 2 hours) before cutting and serving.

