



COOKIE DOUGH POPS

Chocolate chip cookie dough, fun molds, and a chocolate coating.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
40 min	No baking	40 min + freezing	1 large batch*

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 2 cups melted butter
- 1 cup milk, plus more as needed
- 2 tablespoons vanilla extract
- 4 teaspoons baking soda
- 2 teaspoons salt
- 6-7 cups ready-to-eat heat-treated wheat flour, plus more if needed
- 3 cups mini chocolate chips
- 5 cups chocolate chips for coating, divided
- Optional: chocolate-compatible oil-based coloring (for white chocolate)

INSTRUCTIONS

- 1. Mix the dough.** Beat melted butter and both sugars until smooth. Mix in milk and vanilla until fully incorporated.
- 2. Add dry ingredients.** Gradually mix in baking soda, salt, and 6 cups of ready-to-eat flour. Add remaining flour, or more if needed, until dough holds its shape. If too dry, add milk a tablespoon at a time.
- 3. Add chips and mold.** Stir in mini chocolate chips. Press dough firmly into molds, filling the corners. Freeze until firm enough to unmold without breaking.
- 4. Melt the chocolate.** Microwave coating chocolate in 30-second intervals, stirring between each, until smooth. Work in batches. If desired, color white chocolate with chocolate-compatible coloring.
- 5. Coat and fill.** Unmold dough and keep cold. Wash and completely dry molds. Coat cavity bottoms and sides with melted chocolate. Gently press frozen dough back in. Cover exposed dough with chocolate if desired.
- 6. Add sticks and set.** For pop molds, secure sticks in the dough along the mold channels before chocolate sets. Freeze 30-60 minutes, until firm. Carefully unmold.

WENDY'S TIPS & NOTES

Use commercially heat-treated flour specifically labeled for ready-to-eat use. Home oven or microwave treatment is not a reliable substitute. Keep treats covered and refrigerated. For longer storage, freeze airtight with parchment between layers. Thaw in the refrigerator. *Yield varies with mold size.