No-Bake Cookie Dough Bites

Ingredients:

½ cup brown sugar

½ cup butter, softened

1 cup flour

½ cup sweetened condensed milk

1 tsp vanilla

½ cup mini chocolate chips

1/4 cup sprinkles, plus topping

1 bag white chocolate chips

½ cup heavy cream

food coloring of your choice

Directions:

- 1. Combine brown sugar and butter in a medium mixing bowl until smooth.
- 2. Add in flour, condensed milk, and vanilla extract. Mix until uniform.
- 3. Stir in chocolate chips and sprinkles.
- 4. Evenly spread dough in a 8x8 baking dish that is lined with parchment paper.
- 5. Chill dough in the refrigerator for 1 hour.
- 6. To make topping, combine white chocolate chips and heavy cream in a pan over medium heat. Continuously stir until mixture is smooth.
- 7. Add 4 drops of food coloring and stir until uniform.
- 8. Pour topping over cold dough. Then add sprinkles.
- 9. Refrigerate one hour before cutting and serving.