**Chocolate Chip Cookie Dough Cupcakes**

Cupcakes

3 sticks butter

1 1/2 cups brown sugar

4 eggs

2 2/3 cups flour

1 teaspoon baking powder

1 teaspoon baking soda

1/4 teaspoon salt

1 cup milk

2 teaspoons vanilla

1 cup mini chocolate chips

Filling

4 Tablespoons butter

6 Tablespoons brown sugar

1 cup + 2 Tablespoons flour

7 ounces sweetened condensed milk

1/2 teaspoon vanilla

1/4 cup mini chocolate chips

[Vanilla Buttercream Frosting](http://mystoryinrecipes.blogspot.com/2013/02/white-chocolate-peppermint-cupcakes.html)

[Mini Chocolate Chip Cookies](http://mystoryinrecipes.blogspot.com/2013/09/master-chocolate-chip-cookies.html)

Mini Chocolate Chips for decoration

Prepare a batch of your favorite chocolate chip cookie dough.

Divide each regular size cookie portion into quarters and bake for a shorter time.

Combine butter and brown sugar in mixing bowl until smooth and creamy.

Add flour, vanilla and condensed milk.

Fold in chocolate chips.  Refrigerate filling to desired firmness

For cupcakes, beat butter and sugar until light and fluffy.

Beat in eggs and vanilla.

Add dry ingredients alternating with milk.

Fold in chocolate chips.

Scoop batter into paper lined muffin tins.

Bake 20 minutes at 350.

Once cool, cut a hole in the center of each cupcake.

Roll small portions of the filling into a little cylinders and fill each hole with cookie dough filling.

Frost with buttercream.

Decorate with a mini chocolate chip cookie and a sprinkling of mini chocolate chips.