

Cookie Dough Brownies



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Recipe by: Laura Vitale

Makes 16 Brownies

Prep Time: 20 minutes

Cook Time: 40 minutes

Ingredients

For the Cookie Dough:

- 1 cup All Purpose Flour
- 1/2 tsp Salt
- 1/2 tsp Baking Soda
- 1 Egg
- 1 tsp Vanilla Extract
- 1/2 cup of Unsalted Butter, softened at room temperature
- 1/3 cup of Granulated Sugar
- 1/3 of a Cup of Brown Sugar
- 1 cup of Semisweet Chocolate Chips

For the Brownie Batter:

- 1/2 cup of Unsalted Butter, softened at room temperature
- 10 oz of bittersweet chocolate, melted
- 1-1/3 cups of Granulated Sugar
- 1/4 tsp of Salt
- 2 eggs
- 1 cup of Flour
- 2-1/2 Tbsp of Cocoa powder
- 1/2 tsp of Instant Espresso Powder

1) Preheat your oven to 350 degrees. Spray 9x9 baking pan with some non stick spray and line the bottom with some parchment paper. Make sure the parchment paper comes up the sides of the baking pan so it makes for easy removal later.

2) To make the cookie dough, first mix together the flour, baking soda and salt in a small bowl and set aside.

3) In the bowl of a standing mixer fitted with a paddle attachment, cream together the butter and sugar, add the eggs and vanilla and just mix to combine. Add the dry ingredients along with the chocolate chips and mix until your cookie dough comes together.

4) Press the cookie dough into the bottom of your prepared pan (dampen your hands and press the cookie dough into the pan) making sure to get it into an even layer, set aside.

5) In the same bowl you made the cookie dough in, add the butter and sugar and mix to combine, about 1 minute, add the eggs and continue to mix for an additional minute or two. Add the melted chocolate and mix until all of your wet ingredients are combined. Meanwhile, in a bowl, mix together the flour, instant espresso, cocoa powder and salt, set aside

6) Add the dry ingredients, mix for about a minute or long enough for your batter to come together.

7) Pour the brownie batter over the cookie dough, spread the top evenly and pop it in the oven to bake for 35 to 40 minutes or until fully cooked though.

8) Allow the brownies to cool a bit before lifting from the pan and cutting into squares.

