

BROOKIE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 24 brookies

For the Brownie Batter:

1 stick unsalted butter
4 oz bittersweet chocolate, roughly chopped
½ cup granulated sugar
½ cup packed light brown sugar
1 teaspoon vanilla extract
¼ teaspoon salt
2 large eggs
½ cup all-purpose flour

For the cookie dough:

1 stick unsalted butter, at room temperature
1/3 cup granulated sugar
1/3 cup packed light brown sugar
½ teaspoon vanilla extract
1 large egg
½ teaspoon salt
½ teaspoon baking powder
¼ teaspoon baking soda
1 ¼ cups all-purpose flour
½ cup semi-sweet chocolate chips

Directions:

- Preheat oven to 350 degrees F
- Line a 13x9x2 inch pan with parchment paper (bring the parchment up the sides of pan so there is a slight overhang) or nonstick cooking spray
- Make the brownie batter: melt the butter until hot
- Add the chocolate and whisk until the chocolate is completely melted - the heat from the butter should be enough to melt the chocolate completely
- Whisk the granulated sugar, brown sugar, vanilla, and salt – the mixture will be a bit grainy, that's ok
- Whisk in the eggs
- Whisk in the flour until combined
- Pour the batter into the prepared pan and spread evenly with a spatula and set aside

- Make the cookie dough: in the bowl of an electric mixer, beat the butter and both sugars for 3 minutes or until light and fluffy – scrape down the sides and bottom of the bowl as necessary
- Add the vanilla and egg and beat for 1 more minute - scrape down the sides of the bowl again
- Add the salt, baking powder, and baking soda and beat briefly until evenly combined
- On low speed, mix in the flour
- Add the chocolate chips and mix until just combined
- Dollop small spoonfuls of the cookie dough evenly over the brownie batter – no need to spread it out or press it down
- Cover the pan with aluminum foil and bake for 20 minutes
- Remove the foil and continue baking until the brownie edges are shiny and the cookie portion is golden brown about 20 minutes more
- Transfer the pan to a wire rack and cool completely
- To cut, lift the brookies out of the pan using the parchment overhang and transfer them to a cutting board
- Using a sharp knife, cut the brookies into 2-inch squares directly on the parchment