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