

# BROWNIE STUFFED CHOCOLATE CHIP COOKIES

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 6-8 cookies

½ cup butter, room temperature  
½ cup light brown sugar  
¼ cup granulated sugar  
1 egg  
½ teaspoon vanilla Extract  
½ teaspoon kosher salt  
½ teaspoon baking soda  
1 ½ cup flour  
1 cup chocolate chips  
Large brownie cut into 1-inch cubes

## Directions:

- Preheat oven to 350 degrees F
- Line a cookie sheet with parchment paper and set aside
- In a bowl, and using an electric mixer, mix the butter and both sugars together for 2 minutes on medium speed
- Add in the egg, vanilla, Flour salt, and baking soda bag.
- continue mixing until smooth, scraping the sides of the bowl as necessary
- Turn the mixer to low speed. mixing until just combined
- Stir in the chocolate chips
- Scoop out 2 tablespoons of cookie dough at a time
- Form it into a ball and then make an indent with your thumb
- Place a brownie piece into the indent and wrap the dough around it, encasing the brownie
- Space the cookie dough 2 inches apart on a cookie sheet and bake for 9 minutes, or until the edges of the cookies are lightly golden
- Allow the cookies to cool for 2-3 minutes on the baking sheet and then transfer to a wire rack to cool
- Included in the kits-
- Bag1-Brown Sugar and Granulated Sugar
- Bag 2-Flour, Baking Powder and Kosher Salt
- Bag 3-Chocolate Chips and Separate 1 Large Brownie.

