

Chocolate Chip Cookie Brownies



Servings: 12

For the Chocolate Chip Cookie Base:

1 1/2 cups all-purpose flour

1/4 cup sugar

1 pinch salt

1/2 cup unsalted butter, softened

1 large egg

1 teaspoon vanilla extract

1 cup chocolate chips

For the Brownie Layer:

1 cup all-purpose flour

1 cup sugar

1 tablespoon cocoa powder

1/2 teaspoon salt

1/2 cup unsalted butter, melted

8 ounces dark chocolate bar, chopped

2 large eggs

1 tablespoon vanilla extract

1 cup chocolate chips

For the Chocolate Chip Cookie Base:

To a bowl add all-purpose flour, sugar, salt, and butter. Stir to combine.

Mix in egg, vanilla extract, and chocolate chips. Mix until the dough comes together.

Press the cookie dough into the bottom of a 8x8 baking dish lined with parchment paper.

For the Brownie Layer:

In a bowl whisk together all-purpose flour, sugar, cocoa powder, and salt.

In a separate bowl melt the unsalted butter. Add the dark chocolate and stir until melted and smooth.

Add the butter and chocolate mixture to the flour mixture.

Add in eggs, vanilla extract, and chocolate chips. Mix well.

Pour the brownie batter over top the chocolate chip cookie base.

Bake in a 350°F oven for 45 minutes or until a toothpick inserted in the centre comes out clean.

Cool completely before cutting into bars.

Serve

Per Serving (excluding unknown items): 587 Calories; 31g Fat (47.7% calories from fat); 8g Protein; 69g Carbohydrate; 3g Dietary Fiber; 95mg Cholesterol; 156mg Sodium; 44g Total Sugars; trace Vitamin D; 80mg Calcium; 4mg Iron; 271mg Potassium; 159mg Phosphorus. Exchanges: .