Oreo Brownies

Servings: 12
1/2 cup unsalted butter, plus 2 tablespoons, melted
1/2 cup cocoa powder
1 1/2 cups sugar
2 large eggs
1 teaspoon vanilla extract
1/2 cup all-purpose flour
1/2 cup chocolate chips
15 Oreo cookies

In a bowl combine melted butter, cocoa powder, and sugar. Add in eggs and vanilla. Mix to combine. Stir in all-purpose flour, and chocolate chips.

Line an 8x8-inch baking dish with parchment paper.

Pour half of the brownie batter into the baking dish and spread out evenly.

Place 12 Oreo cookies in a single layer on top of the brownie batter.

Pour the remaining brownie batter over the Oreo cookies and spread out evenly.

Chopped up the remaining Oreo cookies and sprinkle over top of the brownies.

Bake in a 350°F oven for 30-35 minutes or until the brownies are set.

Let cool completely before cutting.

Serve

Per Serving (excluding unknown items): 248 Calories; 12g Fat (39.9% calories from fat); 3g Protein; 37g Carbohydrate; 2g Dietary Fiber; 52mg Cholesterol; 12mg Sodium. Exchanges: ½ Grain (Starch); 0 Lean Meat; 2 Fat; 2 Other Carbohydrates.