

Cookie Dough Brownies

BROWNIE LAYER:

3/4 cup (1 1/2 sticks) unsalted butter
1 1/2 cups bittersweet chocolate chips
1 cup granulated white sugar
1/2 cup packed light brown sugar
4 large eggs
1 teaspoon vanilla extract
1/2 teaspoon salt
1 cup all-purpose flour

(or boxed brownie mix works great, too!)

COOKIE DOUGH:

3/4 cup (1 1/2 sticks) unsalted butter, room temperature or almost melted
3/4 cup granulated white sugar
3/4 cup packed light brown sugar
1/4 teaspoon salt
2 tablespoons milk or cream
1 1/2 teaspoons vanilla extract or vanilla bean paste
1 cup all-purpose flour
1 cup miniature chocolate chips
additional miniature chocolate chips, if desired (to garnish the top)

Directions:

Prepare the brownie layer-

1. Preheat the oven to 350 degrees.
2. In a microwave safe bowl (or in the top of a double boiler or pan set on top of a pan of simmering water), microwave in 30 second bursts to melt butter and chocolate chips together until all is melted and smooth. Whisk in the sugars, then whisk in the eggs, vanilla and salt. Sift flour into the bowl and stir that in too. Scrape the brownie batter into a 9x13 pan. Bake for 25 to 30 minutes, or until the brownie layer is cooked through. Place the pan of brownies in the refrigerator to speed up the cooling process (or cool at room temperature and add the cookie dough layer later). Don't put the cookie dough layer on top until the brownies are cool.

Prepare the cookie dough layer:

3. In a large bowl, use an electric mixer to combine the butter, sugars and salt until soft and creamy (1 to 2 minutes). Mix in the milk and vanilla. Sprinkle in the flour and mix in until combined. Stir in the 1 cup of chocolate chips. Scoop the cookie dough onto the top of the brownies and spread onto the brownie layer. Sprinkle additional chocolate chips.