

Fudgy Brookies with Chocolate Chip Cookie Dough Topping

If you're ever torn between baking brownies or cookies-why not both? These



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Brownie Batter:

- 1 cup butter, melted
- 1 cup brown sugar
- 1 cup white sugar
- 2 Tbsp vegetable oil
- 4 eggs
- 1 Tbsp vanilla extract
- 1 cup all-purpose flour
- 1 cup cocoa powder
- 1 tsp salt
- 1 $\frac{1}{2}$ cups semisweet chocolate chips

For the Cookie Dough:

- $\frac{2}{3}$ cup butter, softened
- $\frac{2}{3}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 1 egg
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 cup semisweet chocolate chips

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 350°F (175°C). Grease or line a 9x13-inch baking pan with parchment paper.
- 2.** Make the Brownie Layer: In a large bowl, whisk together the melted butter, brown sugar, white sugar, and oil. Beat in eggs and vanilla until smooth.
- 3.** Add the flour, cocoa powder, and salt, stirring until just combined. Fold in the chocolate chips.
- 4.** Pour the batter into your prepared pan and spread evenly.
- 5.** Make the Cookie Dough: In another bowl, cream the softened butter and both sugars until light and fluffy. Add the egg and vanilla and mix until smooth.
- 6.** Stir in the flour, baking soda, and salt. Fold in the chocolate chips.
- 7.** Assemble the Brookies: Scoop quarter-sized dollops of cookie dough and space them out over the brownie batter. Press down gently to nestle them into the surface.
- 8.** Bake: Bake for 20-30 minutes, or until the edges are set and the center no longer jiggles. A toothpick should come out with a few moist crumbs (but not raw batter).
- 9.** Pro tip: Start checking at 22 minutes to avoid overbaking.
- 10.** Cool & Slice: Let your brookies cool in the pan for 20-30 minutes before slicing into squares. Or, eat warm with a scoop of vanilla ice cream for a melty moment.

