

How I Make the Ultimate Deep-Dish Chocolate Chip Cookie Brownie Pie That Never Lasts More Than a Day

Why This Dessert Always Wins in My Kitchen



OVEN
350°F

TIME
15 mins

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INGREDIENTS

You'll Need (Serves 8-10 | Prep Time: 15 mins | Bake Time: 45-50 mins)

For the Brownie Layer: 1 box of brownie mix (your favorite brand) Ingredients listed on the brownie box (usually oil, water, and eggs):

DIRECTIONS

1. Step-by-: Step: How I Make Deep-Dish Cookie Brownie Pie
2. Preheat and : Prep
3. I set my oven to 350°F and lightly grease a 9-inch deep-dish pie pan. If you're using a metal pan, great-but I've also tried this in a glass pie dish and it turns out just fine. Just be sure not to over-grease; a light touch of butter or spray does the trick.
4. Make the : Cookie Dough
5. In a medium bowl, I whisk together the flour, baking soda, and salt. In a larger bowl, I cream the softened butter with both sugars until light and fluffy. Then I beat in the egg and vanilla. Once it's nice and smooth, I gradually add the dry ingredients and stir in the chocolate chips.
6. Once mixed, I press the dough evenly into the bottom of the pie pan. Don't worry if it seems thick-this is a deep-dish pie, after all.
7. Prepare the : Brownie Batter
8. While the cookie base waits in the pan, I whip up the brownie batter according to the box instructions. I usually go for a fudgy mix because I love how it contrasts with the soft cookie crust.
9. Then, I gently pour the brownie batter over the cookie dough, spreading it evenly with a spatula. At this point, it already looks indulgent.
10. Bake : It to Perfection

11. Into the oven it goes for about
12. 45-50 minutes
13. . I check it around the 40-minute mark by inserting a toothpick into the center. If it comes out with just a few moist crumbs, it's ready. Keep in mind: The center might jiggle slightly, but it will set as it cools.
14. Resist the urge to slice it right away-let it cool completely in the pan. This helps everything firm up so you can get clean slices without it falling apart.
15. How I : Serve It (And Why That Matters)
16. Once the pie is cooled, I cut it into generous wedges and serve it just as it is-or if I'm really going all out, I warm each slice slightly and top it with a scoop of vanilla ice cream. The contrast of hot and cold? Absolutely next level.
17. You could also drizzle it with chocolate sauce or caramel if you want to turn it into a plated dessert situation. I've even added a sprinkle of sea salt on top for a sweet-salty twist.
18. Pro : Tips for the Best Cookie Brownie Pie
19. Use a fudgy brownie mix
20. : Skip anything labeled "cake-like"-you want dense, rich brownies here.
21. Don't overbake
22. : The center should be just set; overbaking dries out both the cookie and brownie layers.
23. Cool completely before slicing
24. : I know, the wait is painful-but it's worth it for those clean, bakery-style slices.
25. Double for a crowd

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-i-make-the-ultimate-deep-dish-chocolate-chip-cookie-brownie-pie-that-never-lasts-more-than-a-day/>