



Bec's Brookies

Brownie Base:

150g melted unsalted butter
¾ cup dark brown sugar
½ cup caster sugar
2 eggs
1 tsp vanilla extract
¾ cup cocoa powder sifted
¾ cup plain flour sifted
½ tsp salt

Choc-Chip Cookie Top:

100g unsalted butter at room temperature
¼ cup dark brown sugar
½ cup caster sugar
1 egg
1 tsp vanilla extract
1 cup plain flour sifted
¼ tsp baking soda
¼ tsp salt
1 cup dark chocolate chips

1. Pre-heat oven to 170 degree Celsius and line a 20x20cm square tin or 23x18cm rectangular tin with baking paper
2. To make Brownie – cream butter and sugars in a large mixing bowl with electric beaters until pale and thick (approximately 5-6 minutes on high)
3. Beat in eggs and vanilla
4. Stir in cocoa, then flour and salt until well incorporated
5. Spread Brownie layer evenly in the base of prepared tin
6. To make Choc-Chip Cookie – cream butter and sugars in a large mixing bowl with electric beaters until pale and thick
7. Beat in egg and vanilla
8. Stir in flour, salt and baking soda until well combined
9. Add the choc chips and mix well
10. Using a large spoon, dollop cookie mixture onto the brownie base until completely covered
11. Use a skewer to swirl through both mixtures – this helps to evenly distribute the batter and the dough, helping to achieve two even layers
12. Bake for 35-40 mins.
13. Cool completely in the tin before cutting into pieces

****NOTE**** If you like your brownie a little undercooked and gooey, you may need to refrigerate the Brookie before slicing – then store the slice in the fridge thereafter.