

## **Chocolate Chip Cookie Dough Lover Brownies**

Makes: 16 brownies

Prep Time: 30 minutes + chill time

Cook Time: 25 minutes

Mom let us kids nibble the dough whenever she baked up a batch of chocolate chip cookies. It's safe to say that I now actually enjoy cookie dough over baked cookies any day of the week. I wouldn't say that I'd be happy sitting with a bowl of dough and a spoon and going to town with it, but a nibble now and then is good to me. These brownies are baked, but they're also topped with an "unbaked" layer of egg-free chocolate chip cookie dough. These are brownies for all of the cookie dough lovers out there.

### **BROWNIES**

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

### **EGG-FREE COOKIE DOUGH**

$\frac{3}{4}$  cup (1  $\frac{1}{2}$  sticks) unsalted butter, room temperature or almost melted  
 $\frac{3}{4}$  cup granulated white sugar  
 $\frac{3}{4}$  cup packed light brown sugar  
 $\frac{1}{4}$  teaspoon salt  
2 tablespoons milk or cream  
1  $\frac{1}{2}$  teaspoons vanilla extract or vanilla bean paste  
1 cup all-purpose flour  
1 cup miniature chocolate chips  
Additional miniature chocolate chips for garnish, optional

Preheat the oven to 350°F. Line a 9-inch square pan with foil or parchment paper and spray with nonstick spray.

To prepare the brownies, in a glass bowl, melt the butter and chocolate in the microwave in short bursts of 30 seconds, stirring after each burst. Remove from the microwave when melted and smooth. (Alternatively, you can melt the butter and chocolate on the stove—see Tips.) Set it aside to cool slightly.

In a large bowl, whisk together the sugars, eggs, vanilla and salt. Add the chocolate mixture and whisk until smooth. Stir in the flour just until combined.

Spread the brownie batter into the prepared pan. Bake for 25 to 30 minutes, or until the brownie layer is cooked through (a toothpick inserted into the center comes out clean). 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).

To prepare the cookie dough, in a medium bowl, use an electric mixer to combine the butter, sugars and salt for 1 to 2 minutes, or until the mixture is soft and creamy. Mix in the milk and vanilla. Mix in the flour, just until combined. Stir in the chocolate chips.

When the brownie layer is chilled and firm, spoon the cookie dough over the cooled brownies. Wet your hands or spray them with nonstick spray and pat the cookie dough into an even layer. Sprinkle additional chocolate chips on top, if desired. Refrigerate until the dough is quite firm (see Tips). Use a sharp knife to cut the brownies. You may need to wipe the knife off with a paper towel in between cuts since the fudgy brownies and cookie dough will tend to stick to the knife. Store the brownies in a covered container in the refrigerator until ready to serve.

**TIPS:**

- To melt the butter and chocolate chips on the stove, place a heatproof bowl over a pan of simmering water (the bottom of the bowl should not touch the water). Add the butter and chocolate chips to the bowl and stir until melted and smooth.
- It's okay to speed up the cooling process and place the cookie dough brownies in the freezer too. The firmer the dough, the easier it will be to cut into neat squares.
- Leftovers may be wrapped individually and stored in the freezer for up to 1 month.

**Change It Up!**

- If you'd like to add chocolate drizzle on top, melt ½ cup chocolate chips with 1 teaspoon of shortening in the microwave and stir until smooth. Scoop the melted chocolate into a zip baggie and snip off the corner. Squeeze the bag to drizzle the chocolate on top of each brownie. Sprinkle additional chocolate chips on top, if desired.
- Quick and easy variation: Bake boxed brownies, as instructed and then add a layer of cookie dough on top.