



cookie dough fudge brownies

Lisa and I have gigantic sweet teeth. In fact, we take great pride that neither of us has ever uttered the phrase, "Too sweet for me." Grab a giant glass of milk because you're about to have the sugar rush of a lifetime when you dig into these rich chocolate brownies that are topped with soft chocolate-chip cookie dough. Clearly our idea of dessert isn't a bowl of applesauce.

MAKES: 24 BROWNIES

ingredients

Fudge Brownies

- 1 cup butter
- 6 oz unsweetened chocolate, chopped
- 3 cups sugar
- 5 large eggs
- 1 1/2 cups flour
- 1/3 cup cocoa powder, sifted
- 1/2 tsp kosher salt
- 1 cup semi-sweet or milk chocolate chips

Cookie Dough

- 1/2 cup butter, softened
- 1/2 cup butter, softened
- 1/2 cup packed brown sugar
- 1/4 cup sugar
- 2 tbsp milk
- 1/2 tsp vanilla extract
- 1 cup flour
- 1/4 tsp kosher salt
- 1/2 cup mini semi-sweet chocolate chips

directions

1. Preheat oven to 350°F. Coat a 13x9-inch baking dish with non-stick cooking spray. Line with parchment paper and lightly spray with cooking spray.
2. For brownie layer, in a microwave safe bowl, combine 1 cup butter and unsweetened chocolate. Melt on high heat for 1 minute, stir and melt for 30 seconds more or until the chocolate and butter are melted and smooth.
3. In a large bowl, whisk sugar and eggs. Whisk in melted chocolate mixture. Stir in flour, cocoa powder, salt and chocolate chips just until flour disappears. pour batter into prepared pan. Bake 30 minutes. Remove from oven and cool in a pan for 1 hour.
4. For cookie dough layer, in an electric mixer, cream butter, brown sugar and sugar on medium speed, until light and fluffy. Beat in milk and vanilla. On low speed, add flour, salt and mini chocolate chips, mixing just until flour disappears. Spread over cooled brownies, pressing the dough out with your hands. Refrigerate until firm.