

Chocolate Chip Cookie Dough Brownies

Amount	Measure	Ingredient - Preparation Method
		brownie
4	ounces	unsweetened chocolate - finely chopped
1	cup	salted butter - melted
2	cups	light brown sugar - packed
4	large	eggs
2	teaspoons	vanilla extract
1	cup	all-purpose flour
1/2	cup	mini chocolate chips
		cookie dough
3/4	cup	salted butter - room temp
3/4	cup	light brown sugar - packed
3/4	cup	white sugar
3	tablespoons	milk
1 1/2	teaspoons	vanilla extract
1 1/2	cups	all-purpose flour
1 1/2	cups	mini chocolate chips
1/2	cup	semisweet chocolate chips
1	teaspoon	shortening

Preheat oven to 325. Spray a 9x13 inch pan with nonstick spray. In a medium glass bowl, melt chocolate in short bursts of 30 seconds; stir after each burst and remove from microwave when melted and smooth. Set aside to cool slightly. In a large mixing bowl, whisk together the butter and brown sugar. Add the eggs and vanilla extract and whisk those in too. Mix in melted chocolate. Whisk in the flour and mix until just combines. Stir in chocolate chips. Spread batter in pan. Bake 25-35 minutes. Let cool completely.

In a medium bowl, use an electric mixer to combine butter, brown and white sugar. Mix in milk and vanilla. Mix in flour until just combined. Stir in chocolate chips.

Spread cookie dough over the cooled brownies. Refrigerate until firm.

(optional) Melt 1/2 cup chocolate chips with 1 tspn shortening in microwave; stir until smooth. Scoop into ziploc bag and cut corner. Squeeze to drizzle over top.

Yield: "32"