

Chocolate Chip Cookie Dough Brownies II

Amount	Measure	Ingredient - Preparation Method
		brownie
3/4	cup	unsalted butter
1 1/2	cups	bittersweet chocolate chips
1	cup	sugar
1/2	cup	light brown sugar - packed
4	large	egg
1	teaspoon	vanilla extract
1/2	teaspoon	salt
1	cup	flour
		cookie dough
3/4	cup	unsalted butter - room temp
3/4	cup	sugar
2	tablespoons	milk or cream
3/4	cup	light brown sugar - packed
1/4	teaspoon	salt
1 1/2	teaspoons	vanilla extract
1	cup	all-purpose flour
1	cup	mini chocolate chips

Prepare brownies: Preheat oven to 350. Spray a 9x9 pan, then line with parchment on the bottoms and two sides. Spray parchment.

Melt butter and chocolate chips until smooth. Whisk in sugars, eggs, vanilla and salt. Sift in flour and stir. Scrape into prepared pan. Bake for 25-30 minutes. Cool to room temp.

Cookie dough: Use a mixer to combine butter, sugars, and salt until soft and creamy. Mix in milk and vanilla. Sprinkle in flour and mix. Stir in 1 cup of chocolate chips. Scoop on top of brownie layer and spread evenly. Sprinkle more chips on top.

Run knife along sides and lift out onto a cutting board. Slice, wiping knife between cuts.

Yield: "16"