



# Chocolate Chip Cookie Dough Brownies

## INGREDIENTS:

### Brownie:

- 2 sticks (1 cup) butter
- 2 cup sugar
- 3 eggs
- 2 teaspoons vanilla
- 1/2 cup cocoa
- 1/2 teaspoon salt
- 2 cups flour
- 1 cup milk

### Filling:

- 4 cups of powdered sugar
- 1 stick (1/2 cup) of butter, melted
- 1 tablespoon of vanilla
- 1 cup of brown sugar
- 1/4 cup of water (more or less, to desired consistency)
- 1 bag of mini chocolate chips

### Chocolate Topping:

- 12oz. semi-sweet chocolate chips
- 12 tablespoons butter

## DIRECTIONS:

### Brownie:

- Preheat oven to 350.
- Cream butter and sugar together.
- Beat in eggs, cocoa, vanilla and salt.
- Add flour and milk (alternating them and mixing well in between)
- Pour batter into a jellyroll pan (12 1/2 x 17 1/2 x 1")
- Bake at 350 degrees for 14-16 minutes or until done in center and pulling slightly away from sides.
- Cool.

### Filling:

- Place powdered sugar and melted butter into a large mixing bowl, and use a mixer to beat on medium until crumbly.
- Add vanilla, brown sugar and flour and continue mixing.
- Add water, a little at a time, until a thick but spreadable consistency is reached.
- Beat on high until smooth and creamy
- Add bag of mini chocolate chips, and stir in on low until well blended.
- Spoon over (cooled!!) brownies, and spread until evenly distributed over entire brownie top. (I used clean hands to press the dough into corners, and then I placed wax paper over the entire top and used my hands to press into a flat, even layer)

### Chocolate Topping:

- Melt butter and chocolate together in the microwave in 30 second increments, stirring in between until completely melted and smooth.
- Pour over cookie dough filling and spread evenly over top
- Chill until top layer is hard.
- Cut into squares. Serve immediately, or stack in an air-tight container with parchment paper between each layer. Refrigerate for several days, or freeze for up to a month. (They are actually really yummy right out of the freezer!!)
- Enjoy!