

Cookie-Brownie Frankendessert

by *The Barbwire Editors*

If you are indecisive, and deciding what to bake is a hard choice. This recipe solves that problem! Why have just a cookie or just a brownie when you could have both! Warm up your house in these cold months with this super easy recipe.

Ingredients:

Brownie Layer

- 1 box of brownie mix
- or
- 1/2 cup butter, melted
- 1 1/2 cups white sugar
- 1 1/2 teaspoons vanilla extract
- 2 eggs
- 3/4 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 1/2 cup chocolate chips

Cookie Dough Layer

- 1/2 cup butter, softened
- 1/4 cup sugar
- 1/3 cup brown sugar

- 2 tablespoons milk
- 3/4 cup flour
- 1/2 cup mini chocolate chips

Topping

- 1 cup semi-sweet chocolate chips
- 2/3 cup heavy cream
- 1 tablespoon butter

Directions:

1. Prepare brownies according to box directions

or

Brownie

1. Preheat oven to 350 degrees. Lightly grease a 9x9 pan.
2. In a large bowl, combine the butter, sugar, and vanilla. Beat in the eggs.
3. Combine flour, cocoa powder, and salt. Add a little at a time to the egg mixture just until combined. Fold in chocolate chips and pour into prepared pan.
4. Bake about 22-26 minutes or just

until done (do not overbake). Remove and cool.

Cookie Dough Layer

1. Cream butter, white sugar, and brown sugar with mixer on medium-high. Add in milk. Add in flour a bit at a time until fully incorporated. Stir in chocolate chips with a spoon. Spread mixture over cooled brownies.

Topping

1. Bring heavy cream and butter just to a boil. Pour chocolate chips and let sit 4 minutes without stirring. Stir until completely combined.
2. Pour over the cookie dough layer. Let cool at room temperature for 30 minutes (this keeps the topping shiny). Refrigerate to set.
3. Enjoy!

This treat is perfect to make for a cold day or to share with friends! Have fun baking!