



# Brookies



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## Introduction

If you love the rich, gooey texture of brownies combined with the chewy goodness of cookies, then brookies are the perfect treat for you. This delightful dessert combines the best of both worlds, creating a decadent treat that is sure to satisfy your sweet tooth. With layers of chocolatey brownie batter and cookie dough, brookies are not only delicious but also versatile, allowing for various add-ins to suit your taste.

## Detailed Ingredients with measures

For the Brownie Layer:

- 1 cup unsalted butter, melted
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder

For the Cookie Layer:

- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour

- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chocolate chips

## Prep Time

The preparation time for brookies is approximately 20 to 25 minutes. This includes gathering your ingredients and mixing your brownie and cookie batters.

## Cook Time, Total Time, Yield

The cook time for brookies is around 30 to 35 minutes. When you combine the prep time and cook time, the total time to create these delicious treats is about 50 to 60 minutes. This recipe yields approximately 12 to 16 servings, depending on how large you cut the pieces.



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Brookies

# Detailed Directions and Instructions

## Step 1: Prepare the Brownie Batter

Preheat your oven to 350°F (175°C). In a large bowl, melt butter and chocolate together until smooth. Mix in sugar and eggs, one at a time, ensuring each is well combined before adding the next. Stir in vanilla extract and set aside.

See also [Instant Pot White Chicken Chili Recipe](#)

## Step 2: Combine Dry Ingredients

In another bowl, whisk together flour, cocoa powder, and salt. Gradually add the dry mixture to the wet ingredients, stirring until just combined.

## Step 3: Prepare the Cookie Dough

In a separate bowl, cream together butter and sugar until light and fluffy. Add in the egg and vanilla extract, mixing well. Gradually incorporate flour, baking soda, and salt into the mixture until a cookie dough forms.

## Step 4: Assemble the Brookies

Line a baking pan with parchment paper. Pour the brownie batter into the prepared pan, smoothing it into an even layer. Drop spoonfuls of the cookie dough over the brownie layer, using a spatula to gently spread it out.

## Step 5: Bake the Brookies

Place the assembled brookies in the preheated oven and bake for 25-30 minutes, or until a toothpick inserted into the center comes out with a

few moist crumbs.

#### **Step 6: Cool and Slice**

Once baked, remove the pan from the oven and let it cool completely on a wire rack. After cooling, slice into squares and serve.

## **Notes**

#### **Note 1: Storage**

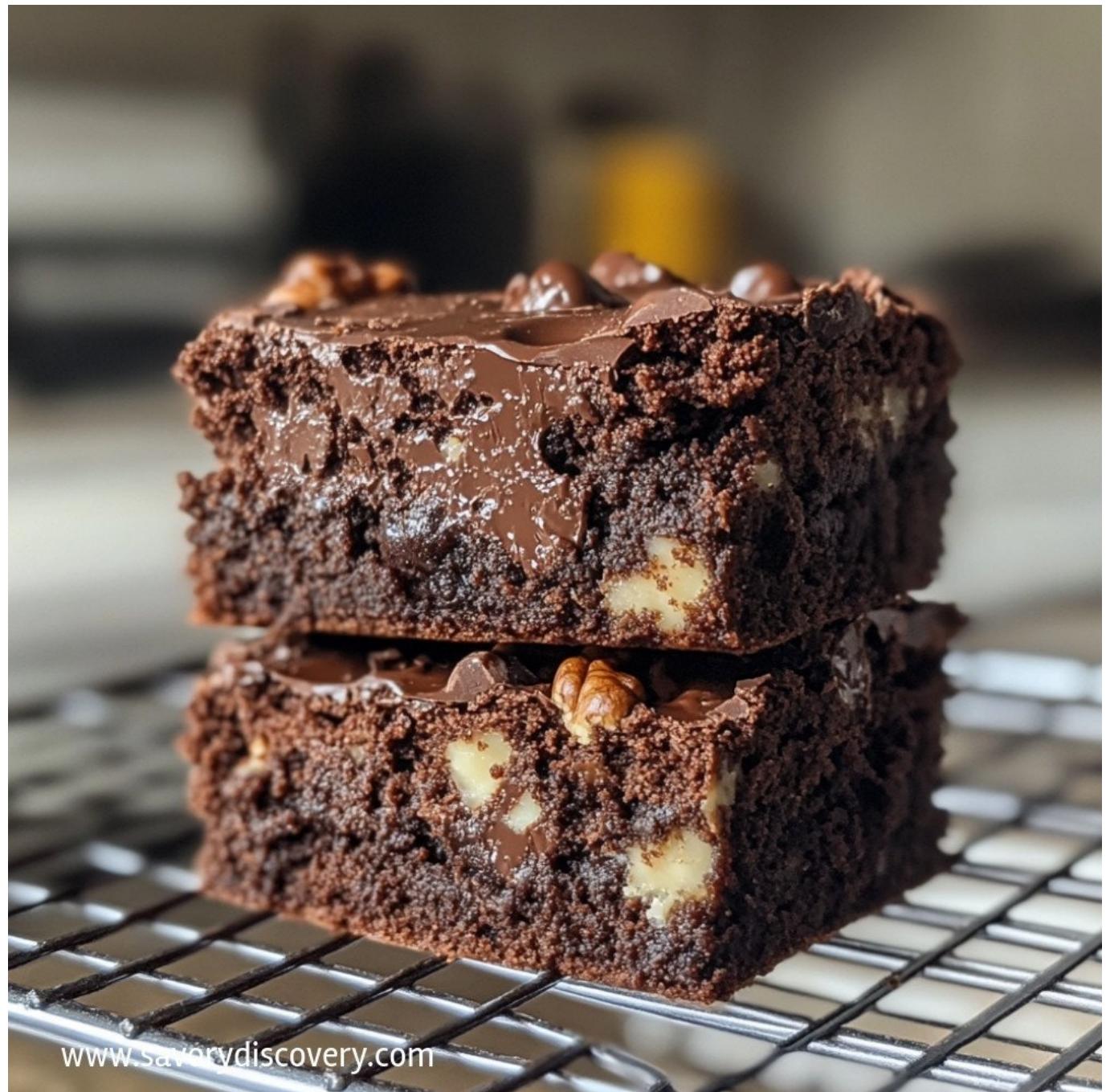
Store leftover brookies in an airtight container at room temperature for up to 3 days.

#### **Note 2: Variations**

Feel free to add chocolate chips or nuts to the cookie dough for additional flavor and texture.

#### **Note 3: Serving Suggestions**

These brookies pair perfectly with a scoop of ice cream or a drizzle of chocolate sauce for an indulgent dessert.



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Brookies

# Cook techniques

## Layering Flavors

Combining the rich flavors of brownies with the chewy texture of cookies creates a delightful treat that satisfies both cravings in one bite.

See also [Ultimate Queso Dip](#)

## Cooling

Allow the brookies to cool completely in the pan before cutting them into squares. This helps maintain their structure and prevents them from falling apart.

## Mixing Dough

Be careful not to overmix the cookie dough. Overmixing can lead to tough cookies, so mix just until the ingredients are combined.

## Baking Time

Keep an eye on the baking time. Brookies should be slightly underbaked in the center to maintain a fudgy texture.

## Swirling Techniques

For a marble effect, swirl the brownie and cookie batters gently together. This creates a beautiful pattern and enhances the eating experience.

# FAQ

**Can I use different types of chocolate?**

Yes, feel free to substitute with dark or white chocolate depending on your preference.

**How do I store leftover brookies?**

Store brookies in an airtight container at room temperature for up to 3 days.

**Can I freeze brookies?**

Yes, brookies can be frozen. Wrap them tightly and store them in the freezer for up to 3 months.

**What can I substitute for eggs?**

You can use applesauce, mashed banana, or commercial egg replacers as alternatives.

**How do I know when brookies are done baking?**

The edges should be set, and a toothpick inserted into the center should come out with a few moist crumbs.



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Brookies

## Conclusion

The brookie is a delightful dessert that beautifully marries the rich, chewy texture of brownies with the soft, cookie-like qualities of cookies. This unique treat not only satisfies chocolate cravings but also presents an innovative way to enjoy two beloved desserts in one. Whether served warm straight from the oven or at room temperature, brookies are sure to impress at any gathering or serve as a cozy indulgence at home.

See also [BBQ Chicken Crescent Rolls](#)

## More recipes suggestions and combination

### **Classic Chocolate Chip Cookies**

Enhance your dessert offerings with classic chocolate chip cookies, bringing a familiar comfort alongside the brookies.

### **Peanut Butter Swirl Brownies**

Combine flavors by adding a peanut butter swirl to your brownies for an extra creamy texture and a nutty twist.

### **Caramel-Filled Cookies**

Surprise your taste buds with cookies filled with gooey caramel, providing an added layer of sweetness and richness.

### **Brownie Sundae**

Serve brookies topped with vanilla ice cream and drizzled with hot fudge for a decadent brownie sundae experience.

### Oreo Stuffed Brookies

Elevate the brookie by stuffing them with Oreos, blending two favorite treats into one incredible dessert.

### Nutty Walnut Brownies

Incorporate walnuts into your brownie batter for a crunchy texture that complements the chewy components of brookies.

### Salted Caramel Brownies

Add a pinch of sea salt to your caramel brownies for a perfect balance between sweet and salty flavors.



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