

**Name**

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**Recipe Title**

Triple Chocolate Cookie Dough Brownies

**Recipe Ingredients**

For the cookie dough base-

115 g Unsalted Butter

125 g Light Brown Sugar

1 Egg

1tsp Vanilla Extract

200 g Plain Flour

1/2 tsp Bicarbonate of Soda

1/2 tsp Salt

150 g Milk Chocolate chunks

For the brownie layer-

120 g Dark Chocolate

120 g Unsalted Butter

2 Eggs

185 g Caster Sugar

60 g Plain Flour

25 g Cocoa Powder

60 g Milk Chocolate chunks

60 g white chocolate chunks

**Recipe Instructions**

1. Begin by washing hands thoroughly. Cream together the butter and sugar in a mixing bowl, using a wooden spoon, then add the vanilla.
2. Beat the egg in a separate small bowl, then add in intervals to the butter and sugar mixture, stirring each time.
3. Add the flour and salt while continuing to stir the mix, then add the chocolate chunks and combine.
4. Spread mixture into a greased square baking tin then place into the fridge while you prepare the brownie mix.
5. To make the brownies, begin by melting the chocolate and butter in a medium saucepan, keeping the heat low. Once fully melted and combined, set aside in a bowl to cool.
6. Using an electric whisk, whisk together the eggs and sugar until it forms a pale mousse-like mixture; this should take around 3-5 minutes.
7. Add the chocolate mix in intervals and stir each time until fully combined. Sieve in the flour and cocoa powder and stir.

8. Add chocolate chunks, then pour mixture over the cookie dough in the baking tin, then bake at 350 for 30-40 minutes. Check they are cooked through by placing a skewer in the center- if only a few crumbs stick to the skewer once removed, they are ready!

9. Leave to sit until warm then cut into squares- ENJOY!