

# Oreo Brookie

Serves 16 Pieces

## Cookie Dough Ingredients

- 6 tablespoons unsalted room temperature butter
- ½ cup light brown sugar, packed
- ⅛ cup granulated sugar
- 1 large egg yolk at room temperature
- 1 teaspoon pure vanilla extract
- ¾ cup plus 2 tablespoons all-purpose flour
- ½ teaspoon fine sea salt
- ½ teaspoon baking soda
- 4 Oreos chopped (plus more for the top)

## Brownie Batter Ingredients

- 4 tablespoons unsalted butter
- ⅓ cup semi-sweet chocolate chips
- ¼ cup plus ⅛ cup granulated sugar
- 1 large egg at room temperature
- ¼ cup all-purpose flour
- ¼ cup unsweetened cocoa powder
- ¼ teaspoon fine sea salt



## Directions

- Line a square 8x8 baking dish with parchment paper and preheat the oven to 350°F.

### For the Cookie Dough

- Cream together the butter, light brown sugar, and sugar for 2 minutes.
- Mix in the egg yolks and vanilla until combined.
- Fold in the flour, salt, baking soda, and chopped Oreos until combined. Set aside.

### For the Brownie Batter

- Melt the butter and chocolate together until smooth and combined. Set aside.
- Whisk the sugar, egg, and vanilla until combined.
- Stream in the melted butter and chocolate mixture into the bowl until combined.
- Fold in the flour, cocoa powder, and salt until combined.

### For Brookie Completion

- Press the cookie dough into the prepared baking dish and pour the brownie batter on top.
- Sprinkle extra chopped Oreos on top.
- Then bake at 350°F for 25-27 minutes until the cookie dough is golden brown and a toothpick inserted comes out clean or with a few moist crumbs. Allow to cool before slicing and serving.