Brookie

Brownie

3/4 cup butter

5 oz. dark chocolate bars, chopped

3 tbsp. unsweetened cocoa powder

1 teaspoon instant espresso powder

1 1/4 cups sugar

2 teaspoon vanilla

1 large egg + 1 large egg yolk

1 cup + 2 Tablespoons flour

1/4 teaspoon baking powder

COOKIE DOUGH:

1/2 cup butter, softened

1/2 cup brown sugar

1/4 cup granulated sugar

1 large egg

1 1/2 teaspoon vanilla

1 1/4 cups flour

1/4 teaspoon baking soda

1/4 teaspoon salt

1 cup chocolate chips

Melt the butter in saucepan. Add chocolate, whisking until melted.

Whisk in cocoa and espresso powder.  Remove from heat and cool 5 minutes.

Stir in sugar, vanilla, egg and egg yolk just until just combined.

Fold in flour and baking powder with a rubber spatula.

For cookie dough, beat butter and sugar in mixer until fluffy. (3 minutes)

Beat in egg and vanilla.

Mix in flour, baking soda and salt until just combined.

Stir 3/4 cup chocolate chips into batter.

Drop spoonfuls of alternating batters into a greased square 9" pan fitted with a parchment sling.

Sprinkle with remaining chocolate chips.

Cover with foil.

Bake 20 minutes at 350.

Remove foil and bake another 10-15 minutes.

Cool 1 hour in the pan.

Remove the brookie from the pan using sling.

Slice into 16 squares.