

# Chocolate-Chip Cookie Dough Brownies



## INGREDIENTS:

### Cookie Dough:

- 1 stick unsalted butter, room temperature, plus more for pan
- 1 3/4 cups unbleached all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 3/4 teaspoon kosher salt
- 1/2 cup packed light-brown sugar
- 1/2 cup granulated sugar
- 1 large egg, room temperature
- 1 teaspoon pure vanilla extract
- 1 cup chocolate chips

Box of brownie mix

## DIRECTIONS

1. **Cookie Dough:** Preheat oven to 350 degrees. Brush a 9-by-13-inch baking pan with butter; line with parchment, leaving a slight overhang on long sides. Whisk together flour, baking soda, baking powder, and salt.
2. In a large bowl, beat butter with both sugars on medium-high speed until light and fluffy, 6 minutes. Reduce speed to medium-low and beat

in egg. Beat in vanilla. Reduce speed to low and add flour mixture; beat until just incorporated. Stir in chocolate.

3. **Brownie Batter:** Make brownie batter according to box.

4. Pour brownie batter into prepared pan, smoothing top with an offset spatula. Crumble cookie dough evenly over batter. Bake until golden brown and a toothpick inserted into center (avoiding chocolate chips) comes out with moist crumbs, 27 to 30 minutes more. Let cool completely in pan on a wire rack. Lift brownies from pan using parchment; cut into 16 squares.