

*Ingredients:*

1 box chewy fudge brownie mix, plus ingredients called for on the box  
1 ¼ cups all purpose flour  
½ tsp baking soda  
½ tsp salt  
½ tsp cornstarch  
1 stick (1/2 cup) unsalted butter, softened  
½ cup brown sugar, packed  
¼ cup granulated sugar  
¾ tsp vanilla  
1 egg  
1/3 heaping cup dark chocolate chips  
1/3 heaping cup white chocolate chips  
1/3 heaping cup butterscotch chips  
flaky sea salt, for sprinkling  
cooking spray

*Directions:*

1. Preheat oven to 350 degrees. Spritz the bottom of a 9x13 baking pan with cooking spray, line the pan with parchment paper making sure to leave some overhang on the sides, and spritz the parchment again with cooking spray.
2. Prepare brownie batter according to package directions. Spread the brownie batter evenly into prepared baking pan. Set aside.
3. Make the cookie dough: In a medium bowl, mix the flour, baking soda, salt, and cornstarch with a fork to incorporate the ingredients. To the bowl of a stand mixer fitted with the paddle attachment, add butter, both sugars, and vanilla. Beat on medium speed until the mix looks light and fluffy, about 2 mins. Add egg, and beat until incorporated.
4. Reduce the mixer speed to low, and gradually add in the flour mix until it is just incorporated into the dough. Scrape down the sides of the bowl, and add dark, white, and butterscotch chips to the bowl. Stir the chocolate chips and any flour from the sides of the bowl into the dough by hand using a silicone spatula or wooden spoon.
5. Using your hands, drop 2-3 tbsp hunks of cookie dough all over the top surface of the brownie batter, making sure to leave spaces where the brownie is still visible. Bake for 25 mins, lay a piece of aluminum foil over the pan, and bake for an additional 25-30 mins until a toothpick inserted in the center comes out mostly clean. Top the brookies with a little pinch of flaky salt. Allow the brookies to cool in the pan for 1-2 hours before cutting.
6. Use the parchment paper to lift the brookies out of the pan. Cut brookies into 24 squares. Enjoy!

*Recipe notes:*

\*If you don't have a stand mixer, you can mix the dough using a hand mixer. Beat the butter and sugars as listed in the recipe. But, beat in 1/3 of the flour mix at a time until it is just combined. Stir in the chocolate by hand.

\*These brookies actually freeze really well. Once they're completely cooled, wrap each brookie individually in some plastic wrap, and store in a freezer safe bag. When the sweet tooth strikes, pop a brookie still in the plastic wrap into the microwave, and microwave for 20-30 seconds. It's like it just came out of the oven!

