



Chocolate Chip Cookie Dough Brownies

READY IN



50 min.

SERVINGS



24

CALORIES



206 kcal

DESSERT

Ingredients

- ☐ 1.5 cups all purpose flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.8 cup brown sugar packed
- ☐ 4 large eggs
- ☐ 6 tablespoons granulated sugar
- ☐ 1.3 cups hershey's "dark" cocoa
- ☐ 3 tablespoons milk
- ☐ 0.5 scant teaspoon salt salted (omit if using butter)
- ☐ 1 teaspoon salt - if using regular butter salted

- ☐ 1.3 cup semi-sweet chocolate chips
- ☐ 12 tablespoons butter unsalted softened
- ☐ 1 tablespoon vanilla
- ☐ 1.5 teaspoons vegetable oil
- ☐ 0.3 cup walnuts lightly toasted chopped

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ double boiler
- ☐ aluminum foil
- ☐ microwave

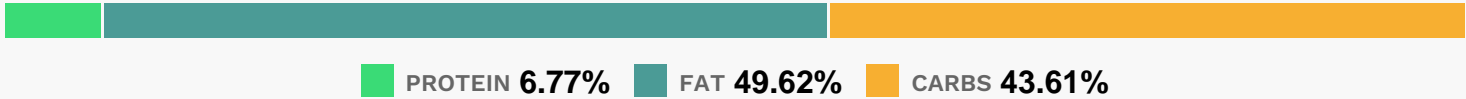
Directions

- ☐ Preheat oven to 350 degrees F. Line a 13×9 inch pan with Release foil or parchment. In a 3 quart saucepan, melt butter over medium heat. Stir in sugar and cook gently, stirring constantly, for about 1 minute or until sugar melts and mixture takes on a nice sheen.
- ☐ Add cocoa and stir until smooth.
- ☐ Remove from heat.
- ☐ Let cool for about 5 minutes, then stir in the salt and baking powder. Stir in the eggs (one by one), then add the vanilla, flour and chocolate chips (make sure batter is cool before adding chips).
- ☐ Spread batter in pan and bake for 25–30 minutes or until brownies are set.
- ☐ Let brownies cool on a rack for at least a half hour. Prepare filling. Beat together butter, salt (if using), both sugars, milk and vanilla.
- ☐ Add flour and stir until flour is incorporated.
- ☐ Spread this mixture over cooled brownies and place in refrigerator for about 30 minutes to help firm up dough. In a microwave-safe bowl or in a double boiler, melt chocolate and butter.

If using a microwave, combine chocolate and butter and microwave on high for 30 seconds. Stir and repeat until melted.

- ☐ Spread melted chocolate mixture over cookie dough.
- ☐ Sprinkle walnuts over top. Allow chocolate to set, then lift from pan and cut into bars.

Nutrition Facts



Properties

Glycemic Index:12.3, Glycemic Load:6.5, Inflammation Score:-4, Nutrition Score:5.9843478314579%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Catechin: 2.9mg, Catechin: 2.9mg, Catechin: 2.9mg, Catechin: 2.9mg Epicatechin: 8.8mg, Epicatechin: 8.8mg, Epicatechin: 8.8mg, Epicatechin: 8.8mg Quercetin: 0.45mg, Quercetin: 0.45mg, Quercetin: 0.45mg, Quercetin: 0.45mg

Nutrients (% of daily need)

Calories: 205.66kcal (10.28%), Fat: 11.9g (18.31%), Saturated Fat: 6.41g (40.07%), Carbohydrates: 23.54g (7.85%), Net Carbohydrates: 20.85g (7.58%), Sugar: 13.36g (14.84%), Cholesterol: 46.82mg (15.61%), Sodium: 35.05mg (1.52%), Alcohol: 0.19g (100%), Alcohol %: 0.46% (100%), Caffeine: 18.14mg (6.05%), Protein: 3.65g (7.31%), Manganese: 0.4mg (19.95%), Copper: 0.33mg (16.3%), Magnesium: 44.48mg (11.12%), Fiber: 2.69g (10.76%), Iron: 1.82mg (10.09%), Selenium: 6.89µg (9.84%), Phosphorus: 93.95mg (9.4%), Vitamin B2: 0.1mg (5.89%), Folate: 21.3µg (5.32%), Vitamin B1: 0.08mg (5.13%), Zinc: 0.77mg (5.12%), Potassium: 160.67mg (4.59%), Vitamin A: 227.77IU (4.56%), Calcium: 38.09mg (3.81%), Vitamin B3: 0.7mg (3.48%), Vitamin E: 0.36mg (2.43%), Vitamin B5: 0.23mg (2.34%), Vitamin D: 0.29µg (1.95%), Vitamin B6: 0.04mg (1.89%), Vitamin B12: 0.11µg (1.88%), Vitamin K: 1.86µg (1.77%)