

Chocolate Chip Cookie Brownie Bars

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Ingredients

- ½ Cup (1 Stick) Unsalted Butter, room temperature
 - ½ Cup Light Brown Sugar
 - ¼ Cup Granulated Sugar
 - 1 Egg
 - 1 Teaspoon Vanilla Extract
 - 1¼ Cup All Purpose Flour
 - ½ Teaspoon Baking Soda
 - ½ Teaspoon Kosher Salt
 - ¾ Cup Milk Chocolate Chips
 - 1 Package Ghirardelli Triple Chocolate Brownie Mix
 - 1/3 Cup Vegetable Oil
 - 2 Tablespoons Strong Brewed Coffee
 - 2½ Tablespoons Water
 - 1 Egg
 - Baking Non-Stick Spray
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Directions

Preheat oven to 325 degrees

In a large bowl, blend the butter and sugars together until fluffy with a hand mixer. Add the egg and vanilla extract and mix. Scrape the sides of the bowl so all of the mixture is blended.

In another medium bowl, mix the flour, baking soda, and salt together with a whisk. Add the dry mixture to the wet mixture and mix until its just combined, do not over mix. Scrape the sides of the bowl down. Add the chocolate chips. Stir with a large spoon or use a hand mixer on low speed. Set aside.

In a large bowl, blend the brown mix, vegetable oil, coffee, water and egg together until just combined and well mixed. Do not over mix.

Lightly spray a 9x13 baking pan with baking spray. Pour in the brownie mix and even out with a spatula. Next scoop, or spoon, small balls of cookie dough on top of the brownie mix. Use a spatula to lightly even out the cookie dough over the brown mix. Using a skewer or chopstick, swirl some of the brownie batter into the cookie dough. Finally, lightly tap the baking pan onto a hard surface to get rid of any air bubbles.

Bake for 45 minutes at 325 degrees. (Note: When a toothpick is inserted the tip should be slightly wet from the brownie mix. If a glass baking dish is used add 3 to 4 minutes to the cooking time.)

Allow to cool completely in the pan before removing and/or cutting.

