

Brookies

Recipe Courtesy: Jacob Francis



Ingredients

COOKIES

Unsalted butter (room temperature)-125gms
soft brown sugar -160gms
caster sugar -40gms
egg-1
vanilla essence-1tsp
self-raising flour -150gms
plain flour-120gms
baking powder-1tsp
Cornflour-1tbsp
milk chocolate chips -190gms

BROWNIES

Caster sugar -400 gms
Unsalted butter, melted- 225gms
cocoa powder -60gms
vanilla extract -1tsp
eggs -4
plain flour -225gms
baking powder-1/2 tsp
salt-1/2 tsp

Last year, we were on the lookout for easy kid friendly recipes for our son ,Yako, to make for his school bake-off. For almost a year, most of our friends & relatives were treated with brownies and cookies. The day before the competition, he decided that he wanted to do both the recipes and thus the BROOKIES arrived!

Although the brookies were sold in no time, the little one didn't win any prizes. As a mother, I felt sorry for him and I tried to work out excuses to console him. But to my surprise, he was least bothered about winning the competition, all he wanted was to SELL the brookies and raise for the school fund!

These brookies are crispy on the outside but the cookie part is nice and chewy inside and the brownie is just right. These recipes can be made separately.



Method

1. First step is to make the cookie dough. In a deep bowl, add the soft butter and sugars. Blend it well with a spatula.
2. Whisk an egg with a fork and add the vanilla essence to it. Now add this to the butter-sugar mixture. Let it combine well.
3. Using a sieve, sift the flours, baking powder, cornflour and fold it into the cookie dough. (if you do not have self raising flour, just use plain flour of same quantity and add an extra 2tsp of baking powder)
4. Now add in the chocolate chips (or nuts or any combination of your choice) and make it into a large cookie dough ball. Keep this cookie dough in a fridge.
5. Preheat the oven at 180 C and line a rectangular 23x33cm baking tin with parchment paper(alternatively, you could grease the tin or use aluminium foil)
6. In the same deep bowl, melt the butter for the brownie part. Add in the sugar and stir it till it dissolves.
7. Stir in the sifted cocoa powder, lightly beaten eggs and vanilla essence. Combine the mixture well.
8. Sift the flour , baking powder and salt. Fold it into the brownie mix and pour into the prepared baking dish.
9. Bake the brownie part for 15 mts at 180 C. (Almost half cooked)
10. Meanwhile, take the cookie dough and roll it out to your preference. We made small balls and flattened it to replicate actual cookies
11. Once the brownies are half cooked, take it out and place the cookie dough over it and return it to the oven.
12. Let it bake for another 17 mts or till the cookie part has slightly turned golden brown
13. Test it with a skewer. It will come out with little brown crumbs sticking to it. This way the brownie wouldn't dry.
14. Let it cool well outside before slicing it into pieces. It would make around 20 pieces of brookies.

For any queries
mayasLABrecipes@gmail.com
m