

# de leukste taarten shop



## Cookie Dough Brownie

A Brookie but a little bit different. A creamy American Brownie topped with a scoop of edible cookie dough. It's gonna be a feast to eat.

## Boodschappenlijstje

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FunCakes Mix for Fudge Brownie 500g

F10175  
€5.95



FunCakes Mix for Cookies 500g

F10110  
€4.75



FunCakes Glaze Topping Choco 375g

F54370  
€6.35



FunCakes Chocolate Drops Dark 350g

F30120  
€9.85

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LorAnn Clear Artificial Vanilla Extract  
118ml

L3020  
€6.09



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.25



Patisse Parchment Paper Sheets  
38x30cm pk/20

P01733  
€3.95



Wilton Square Brownie Pan with Lid  
22,5x22,5cm

03-3129  
€12.35

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## Ingredients

- FunCakes Mix for Fudge Brownie 500 gr
- FunCakes Mix for Cookies 250 gr
- FunCakes Chocolate Drops Dark
- FunCakes Glaze Topping Choco
- FunCakes Bake and Release Spray
- LorAnn Clear Artificial Vanilla Extract -118 ml-
- 250 gram melted unsalted butter
- 3 eggs
- 120 grams of light brown caster sugar
- 100 grams of soft unsalted butter
- Pinch of salt
- 2 tablespoons of milk

## Supplies

- FunCakes Decorating Bags
- Wilton Covered Brownie Pan Square
- Patisse Parchment Paper Sheets
- Ice-cream spoon

## Step 1: Make the fudge brownie

Preheat the oven to 160°C (convection oven 140°C) Prepare 500 gram of the FunCakes Mix for Fudge Brownie as indicated on the packag. Place a piece of parchment paper on the bottom of the baking pan and grease the edges of the pan with Bake Release Spray. Spoon the batter into the pan and bake the brownie for about 35 minutes. It stays a bit wet and fudgy inside! After baking



immediately place the pan with the brownie in the refrigerator and leave for at least two hours.

### **Step 2: Make the cookie Dough**

Put 100 gram soft unsalted butter, 120 gram of light brown caster sugar, 250 gram of the FunCakes Mix for Cookies, a pinch of salt, 1 teaspoon vanilla extract, 2 tablespoons of milk and 100 gram of chocolate drops in a mixing bowl and mix this into dough. If you feel the dough is too dry, add another tablespoon of milk. Please be aware that this dough is not suitable for baking!

### **Step 3: Decorating**

Cut the brownie into squares and spoon a scoop of cookie dough onto the brownie with an ice-cream scoop. Put some chocolate glaze topping in a decorating bag, cut of a very small tip and drizzle this over the cookie dough.

### **Step 4: Enjoy these delicious Cookie Dough Brownie!**

*This recipe is made possible by FunCakes.*