



Browkies

24 Portions



Easy

● up to 60 Min.



Ingredients:

For the Brownie Mix:

- 115 g Dr. Oetker 72% Extra Dark Chocolate (4 oz)
- 65 g Unsalted butter
- 100 g Dark Brown Sugar (3 1/2 oz)
- 5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)
- 125 g Plain Flour (4 1/2 oz)
- 1 Dr. Oetker Baking Powder Sachet x 1 (5g)
- 1 Medium Egg (beaten)

For the Cookie Dough:

- 100 g Unsalted butter
- 75 g Caster Sugar (3 oz)
- 1 Egg Yolk
- 125 g Plain Flour (4 1/2 oz)
- 1 Dr. Oetker Baking Powder Sachet x 1 (5g)
- 100 g Dr. Oetker Dark Chocolate Chips

- 1 First make up the brownie mix. Break up the Extra Dark Chocolate into a heatproof bowl. Add the butter and place over a saucepan of barely simmering water until melted. Remove from the water and cool for 10 minutes.
- 2 Put the egg, sugar and Vanilla Extract in a bowl and whisk until well blended and creamy in texture. Beat in the melted chocolate.
- 3 Now make the cookie dough. Line 3 large baking trays with baking parchment. In a bowl, beat together the butter and sugar until creamy and well blended. Beat in the egg yolk.
- 4 Sift the flour and Baking Powder on top and add the Chocolate Chips. Mix together to form a fairly firm dough.
- 5 Divide the mixture into 12 equal portions and roll each into a ball. Cut the balls in half and arrange these spaced well apart on the trays, pressing each half down slightly to make chunky half circle shapes. Chill until required.



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- ⑥ When ready to cook, preheat the oven to 180°C (160°C fan assisted oven, 350°F, gas mark 4). Using a teaspoon, scoop a portion of the brownie mixture and place, overlapping slightly, next to each cookie portion. Press down a little to join the 2 mixtures together then form into an overall rough round shape, but without flattening the brownie part.

- ⑦ Bake for about 15 minutes until risen, just firm and the cookie part is pale golden – the centre of the brownie should remain soft. Leave to cool for 5 minutes then transfer to wire racks to cool. Delicious served warm or cold.

Tip from the Test Kitchen

- If the brownie mixture becomes soft when you are shaping the Browkies, chill the prepared rounds for a further 30 minutes before baking.

