



## Butlers Brookies

Indulgence, taken to a new level. A deeply decadent cookie and brownie recipe made with Butlers milk and dark chocolate bars.

### Ingredients – For the cookie layer

110g butter, softened  
110g light brown soft sugar  
50g caster sugar  
1/2 teaspoon vanilla extract  
1 egg  
155g plain flour  
1/2 teaspoon salt  
1/2 teaspoon bicarbonate of soda  
170g Butlers 40% Milk Chocolate, roughly broken/chopped

### Ingredients - For the brownie layer

250g caster sugar  
180g butter  
180g Butlers 70% Dark Chocolate  
3 eggs  
110g plain flour

- Preheat oven to 180 degrees Celsius, Gas Mark 4.
- Grease and line a 20 x 30cm, deep baking dish.

For the cookie layer:

- Beat the butter, brown sugar, sugar and vanilla extract together in a large bowl until creamy.
- Add the egg; beat until light and creamy for about 2 minutes.
- In another clean bowl, whisk together sieved flour, salt and bicarbonate of soda.
- Gradually stir flour mixture into the butter mixture until the dough is combined.
- Stir the roughly chopped Butlers 40% milk chocolate into the dough.
- Spread the dough into the bottom of the prepared baking dish and cover completely.

For the brownie layer:

- Melt the butter and chocolate on a low heat.
- Hand whisk the sugar and eggs until well combined and pale in colour.
- When the chocolate mixture has cooled, add to the sugar and egg mixture and stir together.
- Sift the flour into the bowl and then mix all of the ingredients together.
- Pour over the cookie base.
- Bake in the preheated oven for about 30 to 35 minutes, until a skewer inserted into the centre of the Brookies mixture comes out clean.
- Cool completely before cutting into squares.