



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BROOKIES

BROWNIE LAYER:

1 ½ cups granulated sugar

¾ cup all-purpose flour

¾ cup unsweetened cocoa

3 large eggs

¾ cup unsalted butter, melted

1 cup chocolate chips (semi sweet)

COOKIE LAYER:

¾ cup butter flavored Crisco

2 tablespoons milk

1 tablespoon vanilla extract

1 ¼ cup light brown sugar, packed

1 large egg

1 ¾ cup all-purpose flour

1 teaspoon kosher salt

¾ teaspoon baking soda

½ teaspoon cinnamon

1 ½ cups semi-sweet chocolate chips

1. For the brownie layer, in a large bowl, mix all ingredients together until just combined. Pour into a 13x9 pan that is lined with parchment paper.
2. For the cookie dough, beat Crisco with brown sugar. Add in vanilla, milk and egg. Slowly beat in flour, salt, baking soda, and cinnamon. Mix in chocolate chips. Drop by spoonful onto the brownie layer.
3. Bake in a 375 degree oven for about 25 minutes. Allow to cool completely. You can refrigerate to speed up the process.

NOTE: Using butter flavored Crisco gives the cookie layer a buttery flavor with the chewy fudgy texture of cookies made from Crisco. If you don't have Crisco or prefer not to use it, you can use butter in the cookie dough layer but the finished texture maybe a bit crumblier and not as chewy.