

Chocolate Chip Cookie Dough Brownies

Level: Easy

Prep Time: 20 minutes

Serves: 24 to 30

Cooking Time: 45 to 50 minutes



Brownie:

2 boxes store-bought premium brownie mix (see Notes below)

- With eggs, vegetable oil, and water as directed on box

1 pound store-bought refrigerated chocolate chip cookie dough (see Notes below)

Chocolate Ganache Frosting:

1 (12 oz.) package semi-sweet chocolate chips

$\frac{3}{4}$ cup heavy whipping cream

6 Tbsp. unsalted butter

Preheat oven to 350°. Line a 9x13 baking pan with parchment paper, leaving a 2-inch overhang. Set aside.

Prepare the 2 boxes of brownie mix together (add eggs, water, and oil, and mix as directed on the box.) Spread the brownie batter evenly into the prepared pan. With a small cookie scoop or a measuring spoon, drop round, tablespoon-sized chocolate chip cookie dough balls into the brownie batter. Press the cookie dough balls down lightly. Bake for 45 to 50 minutes, until a toothpick inserted 2 inches from the edge of the pan comes out almost clean. Do not overbake; the cookie dough part of the brownie will burn. Cool on a wire rack for 30 minutes.

To prepare ganache, place chocolate chips in a heat-proof bowl. In a small saucepan, melt the cream and butter on medium heat. When the cream/butter mixture comes to a boil, pour it over the chocolate chips. Stir with a rubber or silicone spatula until all the chocolate chips are melted and smooth. Pour the ganache evenly over the cookie dough brownie. Let stand until cool. Place in refrigerator for ganache to harden. To cut, remove entire brownie out of the pan by lifting the excess parchment paper. Cut into squares with a sharp knife.

Notes:

- I used Ghirardelli Triple Chocolate Premium Brownie Mix. One box makes one 8x8 or 9x9 pan, therefore, I used 2 boxes to make a thick brownie for a 9x13 pan.
- I used one roll of refrigerated Nestle Chocolate Chip Cookie Dough.