

BROOKIES

Chocolate Chip Cookie Layer:

1 c. butter
¾ c. brown sugar
2 eggs
1 tsp. baking soda
½ tsp. salt
½ Tbsp. vanilla extract
2 tsp. tapioca starch
2 c. gluten-free all-purpose flour
6 oz. semi-sweet chocolate chips

Brownie Layer:

½ c. oil
2 eggs
¾ c. sugar
1 tsp. salt
1 tsp. baking powder
1 Tbsp. vanilla extract
¾ c. cocoa powder
½ c. gluten-free all-purpose flour

Make the chocolate chip cookie dough:

In a large bowl, cream together butter and sugar. Add eggs, baking soda, salt, tapioca starch, and vanilla. Mix until combined. Scrape the sides and bottom of the bowl with a rubber scraper, then turn speed up to high and beat until light and fluffy (at least 3-5 minutes).

Stir in remaining flour, one cup at a time, just until combined. Then, mix in chocolate chips.

Chill for 15-20 minutes—not too long! While cookie dough chills, preheat the oven to 350 degrees Fahrenheit and then ...

Make the brownie layer:

In a large bowl, whisk together everything but the cocoa powder and flour until light and foamy.

Whisk in cocoa powder until thoroughly combined, then add flour.

Scoop cookie dough with a 1-inch cookie scoop onto parchment-lined baking sheet, about 2 inches apart. Top each cookie with an equal-sized scoop of brownie batter.

Bake* at 350 degrees Fahrenheit for 12 minutes. Let cool on baking tray for about 5 minutes, then transfer to a wire rack to cool completely.

*Optional: Freeze 2-4 hours or overnight. Once frozen, transfer cookie dough to a large freezer bag and return to your freezer. You can bake straight from frozen at 350 degrees Fahrenheit for 15-16 minutes.

This recipe, inspired by Lizzie Christensen, pairs well with PEG GETS PLUCKY by Jo Renfro.

