

Chokis® & Brownies

Ingredients

Chokis® COOKIE DOUGH

- 7 ½ oz All-purpose flour
- 1 teaspoon Salt
- 5 oz Chokis®
- 1/2 teaspoon Baking soda
- 1/2 cup Butter
- 3 ? oz Sugar
- 2 ½ oz Light brown sugar
- 1 egg Eggs
- 1 tsp. Vanilla extract
- 5 oz Semisweet chocolate chips

BROWNIE

- 4 oz Unsweetened chocolate
- 1 cup Butter
- 3 Egg
- 12 oz Sugar
- 1 teaspoon Vanilla extract
- 4 oz All-purpose flour
- 2 oz Chokis®
- 1/3 cup Chopped walnuts

How to make it

1. Process the Chokis® in a food processor just until crumbly.
2. Sift together the flour, salt and baking soda.
3. Cream the butter and sugar in an electric mixer on medium speed with the paddle, scraping down the bowl as needed. Mix in the sifted dry ingredients, the chocolate chips and Chokis® crumbs on low speed just until incorporated.
4. Line a shallow sheet pan with parchment paper.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Chokis®

5. Melt the chocolate and butter together over a pan of simmering water. Do not let the mixture exceed 110 F. Remove from the heat and cool to room temperature.
6. Combine the eggs, sugar and vanilla and whip in an electric mixer on high speed with the wire whip until thick and light in color.
7. Blend one-third of the egg mixture into the chocolate mixture to lighten it, and then fold in the remaining egg mixture. Gently fold in the flour and the nuts.
8. Pour onto prepared sheet pan and top with the cookie dough.
9. Bake at 350 F for about 30 minutes or until firm to touch and golden brown.
10. Cool in the pan for a few minutes, then unmold onto a wire rack. Peel off the paper and cool completely before cutting.