

Eddie Bar

Cookie Center Ingredients

¼ cup	Unsalted Butter, Softened
½ cup + 2 Tbls	Brown Sugar
½ ea	Egg*
1 tsp	Vanilla Extract
¾ cup	All Purpose Flour
¼ tsp	Baking Soda
¼ tsp	Baking Powder
¼ tsp	Salt
1 tsp	Instant Coffee
½ cup	Chocolate Chips

Brownie Ingredients

½ cup	Unsalted Butter
3 ½ oz	Unsweetened Chocolate
1 ½ cup	Sugar
2 ½ ea	Eggs*
1 tsp	Vanilla Extract
¾ cup + 2 Tbls	All-Purpose Flour
Pinch	Salt

Instructions for Cookie Centers

1. Preheat oven to 325°F and lightly spray the Edge Brownie Pan with nonstick cooking spray
2. Beat the butter and the sugar until light and fluffy. Beat in the egg and vanilla extract until just combined. Add the dry ingredients and beat into the butter mixture just until combined. Stir in the chocolate chips. Reserve this dough while you make the brownie batter.

Instructions for Brownies

1. Place the unsweetened chocolate and butter in a bowl over a pot of lightly simmering water. The water should not touch the bottom of the bowl. Stir frequently until chocolate and butter are completely melted.
2. Stir in the sugar. Then stir in the eggs and vanilla extract. Follow with the flour and salt mixing just until combined. Spread the batter into the prepared pan.
3. Divide the cookie dough into 4 balls and roll each into a log. Place each log into the center of the brownie batter in each section of the pan (the cookie logs should not meet at the bends).
4. Bake for about 45 minutes or until a toothpick inserted in the brownie comes out with moist crumbs and the cookie bar centers are lightly browned.

Notes

* Since you will only need half an egg for the cookie part of the recipe, break one egg into a small bowl and lightly beat it with a fork. Pour half of the beaten egg into the cookie dough and reserve the other half for the brownie recipe.