



# Best Brookie Ever

Makes 20, 3x3-inch servings

## Ingredients

### Brownie

- 4 lb (1 pouch) Krusteaz Professional® Ready to Bake Brownie Batter (GFS SKU# 869122)

### For Chocolate Chip Cookie

- 5 lb (full box) Krusteaz Professional® All Purpose Cookie Mix (GFS SKU# 799370)
- 16 oz (2 2/3 cups) chocolate chips
- 8 fl oz (1 cup) water
- 2 1/2 oz (1/3 cup) packed brown sugar
- 1 1/2 oz (2 Tbsp) light corn syrup

## Method

1. Prepare 16x12x1-inch sheet pan (half sheet) by lightly greasing or spraying with non-stick cooking spray.
2. Cut open one end of pouch and squeeze batter into prepared pan. Spread brownie batter with spatula until even.
3. Prepare cookie dough by placing cookie mix, chocolate chips, water, brown sugar and corn syrup in a mixing bowl; Using a paddle, mix on low speed 1 minute or until dough forms around paddle.
4. Place random drops of cookie dough on the brownie batter.
5. Bake at 325°F 27-32 minutes until the brookie is done and there is no more movement in the center of the pan. Allow to cool and cut to desired portion size.

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FOOD SERVICE

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