

COOKIES & CREAM BROWNIES

INGREDIENTS:

FOR BROWNIES:

- ½ cup unsalted butter, softened
- 1 tablespoon vegetable oil
- 1 ¼ cups granulated sugar
- 2 large eggs
- 1 tablespoon LorAnn Cookies & Cream Super-Strength
- ½ cup all-purpose flour
- ½ cup unsweetened cocoa powder
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup chocolate chips (dark or semi-sweet)

FOR FROSTING:

- 8 ounces (1 block) cream cheese, softened
- ¾ cup powdered sugar
- ½ teaspoon LorAnn Cookies & Cream Super-Strength
- 6 sandwich cookies, crushed, for top (optional)



DIRECTIONS:

1. Preheat the oven to 350°F and line a square baking pan.
2. In a large bowl with a hand mixer on high, cream together the butter, oil, and sugar.
3. Add the eggs and Cookies & Cream flavor and mix to combine.
4. Add the flour, cocoa powder, baking powder, and salt and mix again until smooth.
5. Fold in the chocolate chips and transfer the batter to your lined pan.
6. Bake for 30 minutes and cool completely before frosting.
7. For the frosting, add the cream cheese, powdered sugar, and Cookies & Cream flavor to a large bowl.
8. Use the hand mixer on high to whip the frosting until smooth.
9. Once the brownies are smooth, spread the frosting on top in an even layer. Crush the cookies and sprinkle on top (optional). Slice and enjoy!