

# Chocolate brookie

## Ingrédients

- 200g eggs
- 100g muscovado sugar
- 100g cassonade sugar
- 200g butter
- 15g cocoa
- 120g 70% cocoa dark chocolate
- 50g flour T55
- 125g white chocolate chips
- 55g muscovado sugar
- 50g cassonade sugar
- 1 egg
- 165g flour T55
- 30g cocoa
- 2g baking powder
- 140g chocolate chips (half milk half white for me)

## Préparation

1. A new chocolatey and comforting recipe, it's not too much at the moment !
2. I took the recipe from my brookie from a few weeks ago and adapted it into a 100% chocolate version.
3. It gives us a 70% Guanaja chocolate brownie covered with a cocoa cookie dough, all topped with Waina white chocolate chips (a white vanilla chocolate) and milk chocolate chips.
4. The recipe is very simple and quick, perfect on any occasion ;-) Enough talk, time for the recipe!
5. Whisk the eggs and sugars.
6. Melt the butter and chocolate, then add them to the eggs.
7. Add the sifted flour and cocoa, and the chocolate chips.
8. Pour into the mold.
9. Mix the softened butter with the sugars.
10. Add the egg, emulsify, then add the flour, baking powder, cocoa and salt.
11. Then add the chocolate chips.
12. Arrange the cookie dough on top of the brownie.
13. Bake in the preheated oven at 170°C for about 30 to 40 minutes depending on whether you want the brownie to be runny, melting or firm.
14. When it comes out of the oven, let it cool down, then unmould and enjoy !