

# Brookie-style cake

## Ingrédients

- 200g of dark chocolate
- 75g of butter
- 4 eggs
- 40g of sugar
- 60g of flour
- 125g of butter
- 70g of muscovado sugar
- 70g of granulated sugar
- 1 egg
- 180g of flour
- 175g of chocolate chips or chopped chocolate

## Préparation

1. You are torn between a brownie and a cookie, here's the recipe for you!
2. A small slice of this cake and both cravings will be satisfied. Of course, it's not the lightest or freshest cake, but it's very indulgent!
3. You can add nuts if you wish, or even store it in the refrigerator for a fresher version when tasting.
4. Ingredients: I used Caraïbes chocolate from Valrhona: use code ILETAITUNGATEAU for 20% off the entire site (affiliate).
5. Melt the chocolate with the butter.
6. Whisk the eggs with the sugar.
7. Add the chocolate and butter mixture, then the flour.
8. Pour the batter into a greased and floured pan or lined with parchment paper.
9. Mix the softened butter with the sugars.
10. Add the egg then the flour.
11. Finish with the chocolate chips.
12. Spread the cookie dough over the brownie batter (there is quite a lot of cookie dough, I didn't use all of it and baked the rest separately to avoid too much thickness).
13. Baking: Bake in a preheated oven at 220°C for 20 minutes, then lower the temperature to 180°C and continue baking for another 10 to 15 minutes depending on how gooey you want your cake.
14. Let cool, then remove from pan and enjoy!