



Brookies

Brownies and cookies – the best of the best combined on one tray! Try it out for yourself.

Zutaten

1 Portionen

Cookie dough

70 g Byodo Baking Oil Classic

1 Egg

1 Egg yolk

50 g Sugar, white

50 g Sugar, brown

170 g Wheat flour

0.5 Pck. Baking powder

50 g Chocolate drops (bakeproof)

Brownie batter

300 g Dark chocolate

6 Eggs

160 g Byodo Baking Oil Classic

250 g Sugar

160 g Wheat flour

50 g Hazelnuts, ground

Zubereitung

It is best to prepare the cookie dough first. Stir the egg, egg yolk, white and brown sugar until creamy, slowly pour in the oil and continue stirring. Mix the flour and baking powder and add to the

egg mixture. Finally, add the chocolate drops and chill the dough.

To make the brownie batter, melt the dark chocolate in a pan, then add the oil and stir, leave the chocolate mixture to cool. Beat the eggs and sugar until frothy, gradually stir in the flour. Then add the chocolate mixture and the ground hazelnuts and mix everything well.

Grease a rectangular baking tin. Pour in the brownie batter and smooth out. Remove the cookie dough from the fridge and roll out into a rectangle the size of the baking tin, place on top of the brownie dough.

Bake the brookie dough in a preheated fan oven at 175 °C for 30-35 minutes.

One portion unit is perfect for a tray measuring 25 x 21 cm.