

## BUTTERSCOTCH CHIP BROOKIE BARS

### INGREDIENTS

for the brownie layer

1/3 cup Dutch-processed cocoa  
1 1/2 teaspoons instant espresso (optional)  
1/2 cup plus 2 tablespoons boiling water  
2 ounces unsweetened chocolate, finely chopped  
4 tablespoons (1/2 stick) unsalted butter, melted  
1/2 cup plus 2 tablespoons vegetable oil  
2 large eggs  
2 large egg yolks  
2 teaspoons vanilla extract  
2 1/2 cups sugar  
1 3/4 cups unbleached all-purpose flour  
3/4 teaspoon table salt  
6 ounces bittersweet chocolate, cut into 1/2-inch pieces

for the cookie part

1 cup (2 sticks) butter, softened  
3/4 cup brown sugar  
1/4 cup sugar  
2 eggs  
1 teaspoon vanilla  
2 1/4 cups all purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 1/2 cups butterscotch chips

### DIRECTIONS

Heat oven to 350F degrees. Make a foil sling for your 13 x 9 inch pan. Spray with nonstick cooking spray.

Whisk cocoa, espresso powder (if using), and boiling water together in large bowl until smooth. Add unsweetened chocolate and whisk until chocolate is melted. Whisk in melted butter and oil. Add eggs, yolks, and vanilla and continue to whisk until smooth and homogeneous. Whisk in sugar until fully incorporated. Add flour and salt and mix with rubber spatula until combined. Fold in bittersweet chocolate pieces. Set aside while making the cookie part.

In the work bowl of your stand mixer, cream together the butter and both the white and brown sugars, about three minutes. The mix should be light and fluffy. Next add the eggs, one at a time, and the vanilla.

In a separate bowl combine the flour, baking soda and salt. Add the dry mixture to the wet ingredients and mix until just combined. Toss in the butterscotch chips and combine again.

Scrape the brownie batter into prepared pan. Using your hands, drop clumps of the cookie dough evenly over the brownie batter. Don't worry if it evenly covers the batter (in fact, I like it if you can see some of the brownie peek though -- like marbling). Bake until toothpick inserted halfway between edge and center comes out with just a few moist crumbs attached, 45-50 minutes. Transfer pan to wire rack and cool 30 minutes.

Using foil overhang, lift brownies from pan. Return brownies to wire rack and let cool completely, about 1 hour more. Cut into 2-inch squares and serve.