Stella's Famous "Stuffed" Brownies Recipe

Ingredients (for an 8"x8" pan):

- 1 Package of your favorite Chocolate Chip Cookie mix PLUS whatever ingredients are necessary for making it (usually 1 egg and 1 stick of butter – softened) – you may also choose to use prepared cookie dough in a "tube" or make chocolate chip cookie batter from "scratch"
- 1 Package of your favorite Brownie mix (I like using "triple chocolate" which includes chocolate chips) but any one you like that is not too fudgy (a little more "cakey" works best) PLUS whatever ingredients are necessary for making it (usually 1 egg, some cooking oil and some water) You may also make your brownie batter from "scratch"
- 16 "Double-Cream" Sandwich Cookies

Other necessary supplies:

8"x8" pan

Parchment paper

Non-stick cooking spray

Mixing bowls

Measuring cups

Measuring Spoons

Spatula/Scraper

Cooling rack

Instructions:

Pre-Heat oven to 350'

Spray pan with cooking spray, cut two pieces of parchment to fit pan, arrange and spray with cooking spray.

Make cookie dough according to package instructions *DON'T FORGET TO ADD 1 additional TEASPOON of water to the mixture!

Spread cookie dough evenly on top of the parchment paper in 8X8" pan.

Arrange 4 rows of 4 double-cream sandwich cookies evenly on top of cookie dough and press gently.

Make the brownie batter, according to the package instructions (no need to add anything additional here). Pour the brownie batter over the sandwich cookies and the cookie batter – spread evenly and bake according to brownie instructions (usually 50-55 mins at 350') *but it can take longer depending on your oven.* The best thing to do is check at the ½ way point (approx. 30 mins in) give the pan a spin and then test with a toothpick or light finger touch

as you approach the the 50 minute and 55 minute mark.

Edges will be firm, middle should be set.

Remove from oven and let cool.

Remove from pan, remove parchment and slice into squares.

Yield approx. 20 stuffed brownies. ENJOY!