



CHOC CHIP FOOKIES RECIPE

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THE OOKIE IN FOOKIE (CHOC CHIP COOKIE):

- 1 CUP UNSALTED BUTTER, SOFTENED
- 2/3 CUPS BROWN SUGAR
- 2/3 CUPS SUGAR
- 2 FREE RANGE EGGS
- 1 TSP VANILLA ESSENCE
- ½ TSP SALT
- 1 ½ BAKING SODA
- 2 1/3 CUPS ALL-PURPOSE FLOUR
- 3 ½ SLABS OF DARK CHOCOLATE, CHOPPED

THE F IN FOOKIE (FUDGE FILLING):

- TIN CONDENSE MILK
- 3 ½ SLABS MILK CHOCOLATE, CHOPPED

TOPPINGS (OPTIONAL):

- SEA SALT
- EDIBLE GLITTER AND SPRINKLES



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- PREHEAT THE OVEN TO 180 DEGREES CELSIUS.
- LINE A 9 X 3-INCH BAKING TRAY WITH SILICONE MAT OR BAKING PAPER SPRAYED WITH NON-STICK SPRAY.
- CHOP THE MILK CHOCOLATE AND DARK CHOCOLATE (KEEP THE TWO TYPES SEPARATE).
- IN A MEDIUM SIZED BOWL, COMBINE THE BUTTER, BROWN SUGAR AND SUGAR UNTIL CREAMY.
- MIX IN THE EGGS, VANILLA ESSENCE AND SALT – MIX PROPERLY.
- ADD THE BAKING SODA AND FLOUR AND MAKE SURE THE MIX IS SMOOTH AND VELVETY.
- STIR IN THE DARK CHOC CHIPS AND WORK THROUGH THE COOKIE DOUGH.
- TAKE JUST OVER HALF OF THE MIX AND PLACE IN BAKING TRAY LINED WITH BAKING PAPER/SILICONE MAT. SET ASIDE.
- IN THE MEANWHILE, IN A MICROWAVE SAFE BOWL, MELT THE MILK CHOC WITH CONDENSE MILK IN MICROWAVE – FIRST FOR A MINUTE, THEN AT TEN SEC INTERVALS (ONLY IF NECESSARY). LADLE THE FUDGY YUMMINESS OVER THE COOKIE DOUGH IN THE TRAY.
- SPRAY YOUR HANDS WITH NON-STICK SPRAY. TAKE THE REMAINING DOUGH – PIECE-BY-PIECE FLATTEN THE DOUGH AND PLACE ON THE FUDGY LAYER, STRETCHING IT OUT CAREFULLY UNTIL THE FUDGE LAYER IS COVERED.
- BAKE FOR 25 MINUTES OR UNTIL GOLDEN AND PULL AWAY FROM EDGES; COOL FOR AT LEAST TWO HOURS OR MORE BEFORE CUTTING INTO SQUARES. IF IT IS A HOT DAY PLACE IN FRIDGE BEFORE CUTTING.
- FINISH WITH SPARKLES AND SALT (IF YOU LIKE TO TONE DOWN THE SWEETNESS).

