

Mini Egg Brown Butter Brookies

Course: **Cakes, Snacks, Brookies**

Servings	Prep time	Cooking time	Total time
9 servings	20 minutes	55 minutes	1 hour 15 minutes

Ingredients

Brownie Batter:

- 225g (1 cup) unsalted butter
- 60g (½ cup) cocoa powder
- 5g (1 tsp) vanilla extract
- 100g (½ cup) light brown sugar
- 210g (1¾ cups) powdered sugar
- 125g (¾ cup) semi-sweet chocolate chips
- 20g (¼ cup) semi-sweet chocolate, chopped
- 40g (¼ cup) mini eggs for topping
- 3 large eggs, room temperature
- 60g (½ cup) all-purpose flour
- Pinch of salt
- 45g (3 tbsp) olive oil

Cookie Dough:

- 115g (½ cup) unsalted butter, melted and cooled
- 100g (½ cup) light brown sugar
- 65g (⅓ cup) granulated sugar
- 1 large egg, room temperature
- 15g (1 tbsp) vanilla extract
- 160g (1¼ cups) all-purpose flour, spooned and leveled
- 2g (½ tsp) baking soda
- Pinch of salt
- 250g (1½ cups) semi-sweet chocolate chips

Directions

Preheat & Prep the Pan

- 1 Preheat the oven to **350°F (175°C)**. Line an **8x8-inch baking pan** with parchment paper, leaving an overhang for easy removal.

Prepare the Cookie Layer

- 2 In a medium bowl, whisk together **flour, baking soda, and salt**. Set aside.
In a large bowl, mix **melted butter, brown sugar, granulated sugar, egg, and vanilla extract**. Whisk until light and fluffy (about **2-3 minutes**).
- 3 Gradually add the dry ingredients and mix until just combined.
Fold in **chocolate chips**, then set aside.

Make the Brown Butter for the Brownie Layer

- 4 In a saucepan over medium-low heat, melt the **butter**, stirring every **10 seconds**.
Continue cooking until it turns a deep golden brown and smells nutty (**6-8 minutes**).
- 5 Transfer to a **heatproof bowl** and immediately stir in **cocoa powder, olive oil, vanilla extract, and chopped chocolate**. Mix until smooth.

Prepare the Brownie Batter

- 6 In a separate bowl, whisk **eggs and light brown sugar** for **5-6 minutes** until light and slightly thickened.
Add the **powdered sugar** and mix for **1-2 minutes**.
- 7 Gradually add the **cooled brown butter mixture** and mix until smooth.
Fold in the **flour and chocolate chips** until fully combined.

Assemble the Brookies

- 8 Spread the **cookie dough** evenly into the **prepared pan**. Pour the **brownie batter** over the cookie layer.
Sprinkle **mini eggs** on top.

Bake to Perfection

- 9 Bake for **50-55 minutes** or until the edges are golden and the center is set but still slightly fudgy.
Allow the brookies to **cool completely** before slicing into squares.