

Mini Egg Brown Butter Brookies

Ingredients

Brownie Batter

225 g (1 cup) unsalted butter, browned
60 g (1/2 cup) cocoa powder
5 g (1 tsp) vanilla extract
100 g (1/2 cup) light brown sugar
210 g (1 3/4 cups) powdered sugar
20 g (1/4 cup) semi-sweet chocolate, chopped
40 g (1/4 cup) mini eggs (for topping)
3 large eggs, room temperature
60 g (1/2 cup) all-purpose flour
Pinch of salt
45 g (3 tbsp) olive oil

Cookie Dough

115 g (1/2 cup) unsalted butter, browned
100 g (1/2 cup) light brown sugar
65 g (1/3 cup) granulated sugar
1 large egg, room temperature
15 g (1 tbsp) vanilla extract
160 g (1 1/4 cups) all-purpose flour
2 g (1/2 tsp) baking soda
Pinch of salt
100 g (1/2 cup + 1 tbsp) semi-sweet chocolate chips

Directions

1. Preheat oven to 350°F (175°C). Line an 8x8-inch pan with parchment paper.
2. Prepare the cookie dough: Brown butter and let cool slightly. Mix flour, baking soda, and salt. In another bowl, whisk browned butter, sugars, egg, and vanilla until fluffy (2–3 minutes). Add dry ingredients and fold in chocolate chips.
3. Make brown butter for brownie layer: Melt butter until golden and nutty. Stir in cocoa powder, olive oil, vanilla, and chopped chocolate until smooth.
4. Prepare brownie batter: Whisk eggs and brown sugar for 5–6 minutes until thick. Add powdered sugar and mix. Add chocolate mixture and combine. Fold in flour.
5. Assemble: Spread brownie batter in pan. Add cookie dough on top. Sprinkle mini eggs.
6. Bake for 50–55 minutes until edges are set and center slightly fudgy. Cool completely before slicing.