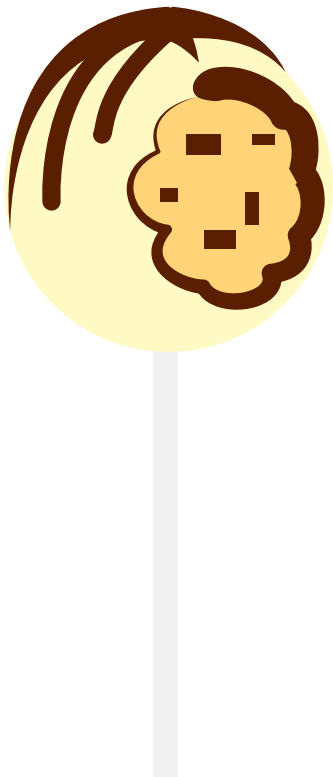


128  
john st.



---

# COOKIE DOUGH BROWNIE POPS

DIPPED IN WHITE CHOCOLATE

---

Yields 24-36 Pops (depending on the size you toll them)

## FOR THE BROWNIE /

4 ounces unsweetened chocolate	1 tsp. vanilla
$\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) butter	$\frac{1}{2}$ tsp. salt
1 $\frac{3}{4}$ cups sugar	1 cup flour
3 eggs	

- 1 / Preheat oven to 350°F. Line 13×9-inch baking pan with foil, with ends of foil extending over sides of pan. Grease foil.
- 2 / Microwave chocolate and butter in large microwavable bowl on high for 2 minutes, or until butter and chocolate are completely melted.
- 3 / Stir the sugar into the butter/ chocolate mixture until completely incorporated.
- 4 / With an electric hand mixer, blend in eggs and vanilla.
- 5 / Slowly add flour and salt to the mixture and mix well.
- 6 / Spread into prepared pan. Bake 30 to 35 minute or until toothpick inserted in center comes out with fudgy crumbs.
- 7 / Cool brownies completely.

## FOR THE COOKIE DOUGH /

1 cup butter, softened	3 tsp. vanilla extract
1 cup packed brown sugar (light or dark will work)	2 cup all-purpose flour
1 cup granulated sugar	1 cup Semi-Sweet chocolate chips
4 tbsp. milk	

- 1 / Using a stand or hand mixer, cream together the butter and sugars.
- 2 / While the mixer is on low, add the milk and vanilla and beat until incorporated.
- 3 / Add the flour and beat until just combined.
- 4 / Fold in the chocolate chips.
- 5 / Roll the dough into  $\frac{1}{2}$  inch- 1 inch balls and place on a tray (mine were quite large, we still need to wrap in brownie and dip in chocolate, so if you want smaller "pops" make sure you are rolling small pieces of dough!) Freeze until ready to use, this can be done in advance and frozen overnight or for a few days.

## ASSEMBLY /

3 cups white melting chocolate	Lollypop sticks
$\frac{1}{4}$ cup milk or dark chocolate	Styrofoam block

- 1 / Remove the cooled brownie from the pan and break into pieces in a bowl. With your hands, mash up the brownie until it is an even consistency (you may have to snack on the outside crispier parts!).
- 2 / Grab a chunk of brownie and press flat in your hand. Rest a cookie dough ball in the flat brownie and wrap around. Use more flattened brownie to cover the entire cookie dough ball.
- 3 / Roll the dough ball like you would roll a meatball and place on a tray set aside.
- 4 / Melt your chocolate in a microwave safe bowl, stirring every 30 seconds at a time until smooth. You should use a deep bowl for this, you will want to be able to dunk the dough ball in in 1 motion and pull out quickly. (Please use a deep bowl, learn from my mistakes!). If you cannot get the whole ball in the chocolate, use a spoon to spoon the melted chocolate over the exposed pop.
- 5 / Insert the pop stick into the ball, and dunk into the melted chocolate. Insert the bottom of the stick into a styrofoam block to keep upright while they dry.
- 6 / In a clean bowl, melt a small amount of milk chocolate. Drizzle over finished pops.

Pops can be stored overnight at room temperature, a week in the refrigerator or frozen up to 2 months, in airtight containers. Bring to room temperature before serving.