

Slutty Brownies from She Makes and Bakes

Prep time: 30 minutes; Bake time: 30-35 minutes at 350

Makes a 9x9 pan

For the bottom cookie layer:

1/2 cup butter-flavored shortening
1/4 cup + 2 tablespoons sugar
1/4 cup + 2 tablespoons brown sugar
1 egg
1/2 tablespoon vanilla
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup all purpose flour
1 cup chocolate chips

For the top brownie layer:

10 tablespoons butter
1 1/4 cups sugar
3/4 cup cocoa powder (Dutch process gives it a fudgier flavor)
1/2 teaspoon salt
1 teaspoon vanilla
2 eggs
1/2 cup all purpose flour

16 Oreo cookies

Preheat your oven to 350 degrees, line a 9x9 pan with tin foil, and generously grease it (this will help when you want to pull the brownies out of the pan to cut into them).

To make the bottom cookie layer: In a mixer (or with a mixer), cream together your butter-flavored shortening and sugars until fluffy. Add the egg and mix until incorporated. Add the vanilla, baking soda, and salt and mix until combined. Add in the flour and stir until everything has come together. Fold in your chocolate chips. Press into the bottom of the greased pan.

Place the Oreo cookies on top of the cookie dough--no need to press them down or overlap.

To make the brownies: melt the butter in the microwave or on the stove. Once melted, whisk in the cocoa powder until combined. Add in the salt and vanilla and stir until

combined. Add in the eggs and quickly whisk together. Stir in the flour until everything is incorporated. Pour the brownie batter on top of the Oreos, making sure it covers everything.

Bake in your preheated oven for 30-35 minutes or until a knife or toothpick comes out clean of brownie batter.

Let cool for a couple of hours before slicing.

Idea is from [What's Gabby Cooking](#)

Cookie recipe is from my boss

Brownie recipe is barely adapted from [Mel's Kitchen Cafe](#)