

Long Livo

Slutty Brownies – Decadent Quick & Easy Snack

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Brownie Base

- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup brown sugar
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1/3 cup unsweetened cocoa powder
- [ ] 1/2 cup all-purpose flour
- [ ] 1/4 tsp salt

Cookie Dough Topping

- [ ] 1/4 cup unsalted butter, softened
- [ ] 1/2 cup brown sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 cup all-purpose flour
- [ ] 1/4 tsp baking soda
- [ ] Pinch of salt

Chocolate Ganache

- [ ] 1/2 cup heavy cream
- [ ] 4 oz dark chocolate, finely chopped
- [ ] 1 tsp butter

Instructions

1. Preheat the oven to 350°F (175°C) and line an 8-inch square pan with parchment.
2. In a bowl, whisk melted butter with brown sugar until glossy, then blend in eggs and vanilla.
3. Sift cocoa, flour, and salt together; fold into the wet mixture just until combined.
4. Spread the brownie batter evenly in the pan.
5. For the dough, cream softened butter and brown sugar, add the egg and vanilla, then stir in flour, baking soda, and salt.
6. Drop dollops of the cookie dough over the brownie layer and gently spread with a spatula.
7. Bake for 20-25 minutes, until the top is set but still soft in the center.
8. While the brownies cool, heat cream until just simmering, pour over chopped chocolate, stir until smooth, then add a teaspoon of butter for shine.
9. Drizzle the warm ganache over the cooled brownies, letting it pool into the crevices.

10 Allow the ganache to set for ten minutes, then cut into squares and serve.

Nutrition per serving

350 kcal	5 g	42 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a firmer texture, bake an extra two minutes, but watch closely to avoid a dry edge.
- For an extra hint of espresso, dissolve a teaspoon of instant coffee in the ganache.
- These brownies freeze well; reheat gently in the oven before serving.