

Oreo Brownie

Ingredients

- 2 T Butter (melted)
- 3 T Sugar
- 2 T Flour
- 1 T Cocoa Powder
- 1 Yolk
- 1/2 t Vanilla Extract
- 1/4 c Semi-Sweet Chocolate Chips
(plus 1 tablespoon)
- 3 Oreos (crumbled)
- 0 pn Salt

Instructions

- 1.Heat oven to 350°F. Spray a 10-ounce ramekin with with cooking spray and set aside.
- 2.In a small bowl, whisk together the sugar, flour, salt and cocoa powder until thoroughly combined. Add the melted butter, egg yolk, and vanilla. Stir with a rubber spatula to combine. Do not overmix.
- 3.Fold in the chocolate chips and 2 crumbled Oreo cookies. Pour the batter into the prepared ramekin. Spread into an even layer and top with 1 tablespoon of chocolate chips and 1 crumbled Oreo cookie. Bake for 30 minutes.
- 4.Remove from the oven and let cool for 5 minutes before enjoying.