

## Cookie Dough Brownies (Cheryl Potter)

### Brownie Ingredients:

1 c. (6 oz.) semi-sweet chocolate chips  
½ c. butter or margarine, softened  
1 c. sugar  
3 eggs  
1 t. vanilla  
1¼ c. flour  
¼ t. baking soda  
¾ c. chopped walnuts or pecans

### Topping Ingredients:

½ c. butter or margarine, softened  
½ c. brown sugar (packed)  
¼ c. sugar  
3 T. milk  
1 t. vanilla  
1 c. flour  
1 c. (6 oz.) semi-sweet chocolate chips

**Brownies:** In a microwave safe bowl, melt chocolate chips. Cool slightly. In a mixing bowl, cream butter and sugar. Add eggs and vanilla, mix well. Stir in melted chocolate. Combine flour and baking soda to batter. Stir in nuts. Spread into a greased 9x13 pan. Bake at 350° for 16-20 minutes. Cool.

**Topping:** Cream butter and sugar. Add milk and vanilla. Gradually add flour. Stir in chocolate chips. Drop on top and carefully spread. Store in refrigerator.