

Golden Oreo White Chocolate Blond Brownies Recipe

Servings: 6

Brownie Layer Ingredients:

- 1/2 cup melted butter
- 1 cup light brown sugar
- 1 tablespoon of vanilla extract
- 1 beaten egg
- 1 cup sifted all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/8 teaspoon of baking soda
- 1/2 cup white chocolate chips

Oreo Layer Ingredients:

- 1 package of Golden Oreo's

Cookie Dough Layer Ingredients:

- 1/2 cup unsalted butter (room temp)
- 1/4 cup brown sugar
- 3/4 cup white sugar
- 1 egg
- 1 1/2 teaspoons vanilla extract
- 1 1/4 cup sifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder

Instructions:

1. For Brownie Layer, whisk butter, brown sugar, vanilla, & egg until blended.
2. Separately mix flour, baking powder, salt, and baking soda in another bowl.
3. Slowly add the dry ingredients to the wet ingredients until fully combined. Stir in the white chocolate chips. Set aside.
4. For Cookie Dough Layer, cream butter & sugars. Add egg & vanilla, scrape sides in bowl. Add flour, salt, baking soda & baking powder and mix on low until blended. Set aside.
5. Pre-heat the oven to 350 degrees F. Press cookie dough layer into a lined foil, cooking sprayed 9x9 baking pan.
6. Next place Oreos on top of cookie dough (no need to overlap).
7. Carefully press the brownie batter on top of the Oreo layer evenly.
8. Bake in preheated oven until a toothpick inserted in the center comes out clean (about 30-35 minutes).
9. Cool completely before serving.

Source: CupcakeCircle.com

<http://cupcakecircle.com/golden-oreo-white-chocolate-blond-brownies/>

