

White Chocolate and Macadamia Brookies

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 16 squared bars

Total time: 1 hour

Prep time: 15 minutes for the brownie layer, 15 minutes for the cookie layer (to make while the brownie layer is baking)

Baking time: 35 minutes

Equipment: 8 x 8 cake pan, parchment paper, stand mixer or electric hand mixer.

My Prep:

Ingredients:

Brownie layer:

- Butter, preferably from grass-fed cows (I used Kerrygold Irish style butter) - 7 TBSP, 99g
- Natural granulated sugar (I used Florida Crystals) - $\frac{3}{4}$ cup, 155g
- Unsweetened cocoa powder - $\frac{1}{4}$ cup + 3 TBSP, 42g
- Vanilla extract - $\frac{1}{2}$ Tsp
- Fine sea salt - $\frac{1}{4}$ Tsp
- Large egg (preferably organic) - 1
- Unbleached all-purpose flour (can use traditional bleached as well) - $\frac{1}{4}$ cup + 3 TBSP, 65g

Steps:

To make the brownie layer:

Preheat oven to 350°.

Put the 7 tablespoons of butter in a large glass bowl and place it on a large skillet filled with some water. Heat it over medium heat until melted. Add the sugar and stir until the sugar dissolves into the butter. You'll end up with a paste that is smooth and just a bit grainy. Take it out of the skillet and let it cool down.

After the butter mixture has cooled down mix in by hand with a wooden spoon or silicon spatula the $\frac{1}{4}$ cup plus 3 tablespoons of cocoa powder. Add the $\frac{1}{2}$ teaspoon of vanilla and $\frac{1}{4}$ teaspoon of salt and stir. Add the egg and mix well. Add the

○ Mini semi-sweet chocolate chips (optional) - $\frac{1}{2}$ cup

White Chocolate and Macadamia Cookie layer:

○ Unbleached all-purpose flour (can use traditional bleached as well) - $1\frac{1}{2}$ cup, 236g

○ Baking soda - $\frac{1}{2}$ Tsp, 4g

○ Baking powder - $\frac{1}{4}$ Tsp, 2g

○ Fine sea salt - $\frac{1}{4}$ Tsp

○ Butter, preferably from grass-fed cows, softened - 7 TBSP, 99g

○ Natural granulated sugar (may use regular white sugar) - $\frac{1}{2}$ cup, 111g

○ Light Brown Sugar - $\frac{1}{2}$ cup, 97g

○ Large egg (preferably organic) - 1

○ Vanilla extract - 1 Tsp

○ White chocolate chips - about $\frac{3}{4}$ cup

○ Roasted macadamia nuts, roughly chopped in halves - $\frac{1}{2}$ cup

$\frac{1}{4}$ cup plus 3 tablespoons of the flour and gently mix just until you can't see streaks of it. Add the $\frac{1}{2}$ cup of mini semi-sweet chocolate chips (optional) and fold them in.

Transfer the batter to the pan and press it down with your hands to make it even. Bake for 15 minutes. Take them out of the oven and let them cool down in a cool area for at least 5 minutes before spreading the cookie dough on top.

Keep oven temperature at 350°.

To make the white chocolate macadamia cookie layer:

While the brownie layer is baking, prepare the cookie layer.

Place the $1\frac{1}{2}$ cup of flour, the $\frac{1}{2}$ teaspoon of baking soda, the $\frac{1}{4}$ teaspoon of baking powder and the $\frac{1}{4}$ teaspoon of fine sea salt in a large bowl and mix for a couple of minutes using a hand whisk. Set aside.

Place the 7 tablespoons of butter in the bowl of the stand mixer or in a large bowl to use with an electric hand mixer. Beat in medium-low speed (#2 in the Kitchen Aid) for 30 seconds just to make butter smoother and a bit fluffier. Add the $\frac{1}{2}$ cup of both natural granulated and light brown sugar and mix. Increase speed one notch and beat for 3 minutes, until butter is paler in color and mixture looks smooth. Add egg and mix one minute. Add vanilla and mix to combine.

Add flour mixture onto your egg mixture. Mix until roughly mixed and when there are no large streaks of flour visible. Add the white chocolate chips and the macadamia nuts and using a wooden spoon or spatula manually mix everything in a folding motion.

Dump cookie dough and, taking as much care possible to not break the brownie layer, start spreading out and pressing down the cookie

My recipe highlights:

dough. Make sure there is dough touching all the pan edges and corners and if there are any white chocolate chips or macadamia nuts touching the pan, bring it to the center and press the dough to accommodate it to touch the pan. If desired, sprinkle extra chocolate chips on top for decoration (they could turn a bit dark at the end of the baking time).

Extra notes:

Bake at 350°, 20 for a very gooey and chewy bite or 25 minutes for a crispier drier texture. I baked mine 20 minutes and the chips barely burnt, if you bake more than that, remember the chips will get a bit tanned.

Let it cool down completely. Technically you can cut them at this moment but they will be very crumbly. Place then in the fridge a few hours for a sturdier but still soft and gooey brookie bar.

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