

# ★ U.K. ★ BBQ ★ Week ★



Indirect grill



Final Temp  
74°C/165°F



65 mins



£6



9 servings

## RECIPE

### Smokey Cookie Dough Brownies



## INGREDIENTS

### *For the brownie mix*

225g plain chocolate (35–45% cocoa solids)

225g unsalted butter

3 large eggs

225g caster sugar

75g self-raising flour

1/2 tsp salt

225g plain chocolate – chopped into small chunks

1 tsp vanilla extract

### *For the cookie dough balls*

110g unsalted butter

75g caster sugar

1 egg yolk

1/2 tsp vanilla extract

150g plain flour

30g dark chocolate chips

### *Optional*

Wood chips or chunks for smoking

## METHOD

1. Grease and line a brownie tin 22x29cm (8 1/2"x11") with baking parchment. Heat your BBQ to as near to 180°C as you can get, a little over or under won't make too much difference. If possible, achieve the heat using an indirect method.

You can add a small amount of smoking wood to smoulder using your cook in the BBQ to add a further smokey flavour. Stick to light woods such as apple or cherry.

2. To make the brownie mix, break 225g of chocolate into small chunks and place in a heatproof bowl with the butter. Place over a pan of simmering water and heat until melted. Leave to cool.
3. Beat the eggs and sugar together until pale and the mixture has thickened. Add the melted chocolate and butter mixture to the eggs and stir until thoroughly combined. Fold in the flour, salt, chocolate chunks and vanilla extract.
4. Pour brownie mix into the lined pan.
5. To make the cookie mix, cream the butter and sugar together until light and fluffy. Add the egg yolk, vanilla extract and stir. Add the flour & chocolate chips and combine until you have a dough. Knead gently to bring it all together.
6. Use an ice cream scoop or tablespoon to drop the cookie mixture in balls evenly across the brownie mixture.
7. Bake time will vary depending on heat in your BBQ and you may also need to turn the pan every 10 minutes or so. After 20 minutes keep checking the brownies for doneness. A little mixture should still stick to a skewer when inserted in the middle of the brownie. Overall cook time can be between 25 and 45 minutes dependent on BBQ heat. We like them gooey so less time is better.
8. Remove from the pan and cool on a wire rack till them firm and are ready to cut.
9. Cut into portions and serve how you wish but a nice scoop of ice cream on warm brownie is always a winner.

Recipe from @ArtustBBQ