

## Chocolate Chip Brownie Tartlets

A chocolate chip cookie shell with gooey brownie filling. So simple, these can be made in 30 minutes

### Cookie Crust:

- ¼ cup + 1 Tablespoon unsalted butter, softened
- ¼ cup light brown sugar
- 1 egg yolk
- ½ cup plus 1 tbsp all purpose flour
- pinch salt
- ⅓ cup chocolate chips – roughly chopped

### Brownie Filling:

- 1/3 cup unsalted butter
- ½ cup granulated sugar
- ¼ cup unsweetened cocoa powder
- 1 large egg
- ¼ teaspoon vanilla extract
- 3 Tablespoons all purpose flour

1. Preheat the oven to 325 F. Grease a mini muffin tin.
2. To make the cookie crust, in a small bowl beat together the butter and sugar until light and fluffy. Add the egg yolk and mix. Add the flour and salt and mix until well combined. Stir in chocolate chips. Put the bowl in the refrigerator to chill while making the brownie filling (this will make it easier to handle).
3. For the brownie filling, heat the butter on the stove just until melted. Whisk in sugar and cocoa powder until smooth. Set aside until only slightly warm to the touch, about 5 minutes. Using a wooden spoon stir in the egg and vanilla until evenly incorporated. Add flour and stir until smooth.
4. Divide the cookie dough into 12 even portions (about 2 teaspoons each) and press them into the prepared muffin tin to form tart shells. Pour the brownie filling into each of the shells.
5. Bake for 10-12 minutes, or just until the cookie crust turns golden (the brownie filling will still be gooey until they cool).  
Let cool at room temperature.

Sprinkle with salt for that “Salty – Sweet” Flavour **(optional)**.