

Scouter Teresa's Fall Camp Brownies

***Warning These are ridiculously good! and probably also ridiculously high in fat, carb's and calories ... but they ARE ridiculously good!!

Makes a 9x9 pan

For the bottom cookie layer:

1/2 cup butter-flavored shortening
1/4 cup + 2 tablespoons sugar
1/4 cup + 2 tablespoons brown sugar
1 egg
1/2 tablespoon vanilla
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup all purpose flour
1 cup chocolate chips

For the top brownie layer:

4 squares unsweetened chocolate
3/4 cup butter
2 cups sugar
3 eggs
1 tsp. vanilla
1 cup all-purpose flour

16 Oreo cookies – I used Golden Oreos for the Fall Camp recipe, but regular Oreos are good too!

Preheat your oven to 350 degrees. Line a 9x9 pan with parchment paper (this will help when you want to pull the brownies out of the pan to cut into them).

To make the bottom cookie layer: In a mixer (or with a mixer), cream together your butter-flavored shortening and sugars until fluffy. Add the egg and mix until incorporated. Add the vanilla, baking soda, and salt and mix until combined. Add in the flour and stir until everything has come together. Fold in your chocolate chips. Press into the bottom of the greased pan.

Place the Oreo cookies on top of the cookie dough--no need to press them down or overlap.

To make the brownies: melt the chocolate and butter together in the microwave (about 2 minutes on Medium) or on the stove (medium heat). Stir sugar into chocolate mixture until well blended; mix in eggs and vanilla. Stir in flour.

Bake in your preheated oven for 30-35 minutes. Let cool for a couple of hours before slicing.