



### **Cookie Butter Chocolate Brownie Cookies**

Rich brownie-like cookie with European *lightly spiced cookie butter*

1 cup confectioners' sugar  
6 Tablespoons unsweetened cocoa  
3/4-cup and 3 Tablespoons all-purpose flour, divided  
1/4 teaspoon salt  
1/8 teaspoon baking powder  
1/4 cup crunchy cookie butter, room temperature  
1/4 cup unsalted butter, room temperature  
2 large eggs, divided  
1-1/2 teaspoons almond extract  
1/4 cup dark mini chocolate chips  
1/4 cup currants or chopped raisins

**Topping:** 2 to 3 Tablespoons crunchy cookie butter, melted  
3 Tablespoons chopped smoked almonds or toasted almonds

- In a medium sized bowl, stir or sift confectioners' sugar and cocoa to combine; set aside.
- In another bowl, stir  $\frac{3}{4}$  cup flour, salt, and baking powder; set aside.
- In a stand mixing bowl, beat cookie butter and butter until creamy; add 1 egg; mix in half of sugar mixture until creamy; beat in remaining egg and almond extract until creamy. Slowly mix in the remaining sugar mixture until smooth.
- On low speed, stir in combined dry ingredients, add chocolate chips and currants, mix in remaining 3 Tablespoons flour mixture as needed, forming a

cookie dough. If dough is very sticky, chill in the refrigerator for about 1 hour or can be formed into balls.

- Preheat oven to 350 degrees F. Line 2 cookie sheets with parchment paper.
- To shape cookies: Form into small balls using about 1 Tablespoon dough for each. Grease your hands to roll smooth balls.
- Place on parchment lined cookie sheets, leaving 2 inches apart, lightly pat dough to flatten tops of cookies. Bake in preheated 350-degree F. oven for 8 to 10 minutes or until set. See Cook's Note about baking time.
- Remove; cool for 10 minutes; remove to wire rack to cool.
- **To Add Drizzle:** Place cookie butter in microwave safe container; cook in microwave on high power for 20 seconds or melted.
- Drizzle melted cookie butter over cooled cookies as desired, sprinkle lightly with chopped smoked almonds. Yield: about 20 cookies

**Cook's Note:** If you bake them for 8 minutes, the cookies will have 2 layers, one soft/moist and the other cakelike. If you bake them for 10 minutes, the cookies will have a cakelike brownie texture without layers. I used several different brands of cookie butter and found that some of them seem to contain more oil. Therefore, the amount of flour will vary. Don't use more than 1 cup of flour or the cookie will be very dense. I used a cooking oil spray on my hands when I formed the balls of dough.

**About the Recipe:** The fudgy cookies are very similar to rich brownies with brownie-like crusts and soft chocolate texture inside, studded with tiny pieces of melty chocolate. The flavor will remind you of dense almond flavored chocolate, sweet and thick. A lightly spiced butter crunch flavor echoes the taste of spiced Eastern European cookies. Drizzle some melted cookie butter across the cookies and sprinkle lightly with chopped salted smoked almonds or toasted almonds.