



Slap Ya Mama

Slap Ya Mama Cajun Products

<http://slapyamama.com>

Slap Ya Mama Spiced Brookies

Slap Ya Mama Spiced Brookies are a deliciously spiced dessert that is sure to please everyone. A cross between a brownie and a cookie, these brookies have a cookie like exterior with a soft chewy brownie like interior. Give em a try...you won't be disappointed. Pair with a big glass of milk and enjoy!

Ingredients:

- 1 tbsp canola oil
- 1 tsp butter (unsalted)
- 2 cups semisweet chocolate chunks
- 2 large eggs (whisked)
- ¾ cup light brown sugar
- ½ tsp vanilla extract
- ½ cup all-purpose flour
- ¼ tsp baking powder
- 1 tsp [Slap Ya Mama Hot Blend Seasoning](#)
- 1 tsp cinnamon

Directions:

Preheat oven to 350°F. Convert a stainless-steel bowl into a double boiler and melt oil, butter, chocolate and Slap Ya Mama Hot Blend Seasoning in bowl. Set aside and let mixture cool. In another bowl, combine whisked eggs, brown sugar, cinnamon and vanilla. Mix well. Now fold melted chocolate mixture into egg mixture. In another bowl, combine flour and baking powder then mix into chocolate mixture until all combined. Spread mixture into a shallow pan and freeze batter until it hardens slightly (5-7 minutes). Coat 2 cookie sheets with nonstick cooking spray. Using a tablespoon, scoop batter and place on cookie sheet. It will be about 10-12 cookies per cookie sheet depending on your scoop size. Place in oven and bake until the tops are starting to look dry and cracked, about 10-12 minutes. Let cool and enjoy!