**Brownie Chunk and Chocolate Chip Cookies**

1 cup (2 sticks) unsalted butter, softened

3/4 cup granulated sugar

3/4 cup packed light brown sugar

2 large eggs

1 tablespoon vanilla

3 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon kosher salt

1 cup chocolate chips

2 cups cubed prepared brownies

1. Preheat oven to 350 degrees F and line a large baking sheet with parchment or silpat liner.

2. Place butter and sugars into the bowl of a stand or electric mixer, beating until light and fluffy. Add eggs and vanilla, beating until well combined.

3. Place flour, baking soda, and salt into a large bowl, mixing to combine. Slowly add dry ingredients to wet ingredients along with chocolate chips and brownie chunks until just combined.

4. Using a medium cookie scoop, scoop dough onto prepared baking sheet about 1-inch apart. Bake for 9 to 11 minutes until cooked through. Let cool for 5 minutes before transferring to cooling rack.

Makes 3 dozen cookies