

# Brookies on the Weber Grill

Today we are celebrating the beautiful combination of Brownies and Cookies, so to whoever had this brilliant idea... we say Thank You. Were cooking these today in some lodge cast iron on our Weber Grill. Add smoke if you want that extra flavor punch.  
Happy Cooking, Chef Jason

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** 12 Brookies

**Prep time:** 10 minutes

**Cook time:** 10-13 minutes, depending on desired doneness

## ***Ingredients:***

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 Pkg	<b>Brookie Mix</b>	
As Needed	<b>Butter, Softened</b>	
As Needed	<b>Oil, Vegetable</b>	
As Needed	<b>Eggs, Large</b>	
As Needed	<b>Water, Cold</b>	

## ***Prep Directions:***

In a medium mixing bowl mix the brownie mix as instructed on the package

In a separate bowl mix the cookie dough as instructed on the package

Lightly oil or spray your lodge 10 1/2" cast iron skillet

Spread the brownie mix in the skillet and smooth out

Scoop the cookie dough or sprinkle the cookie dough onto the brownie mix

Ignite Weber Grill with outside burners ONLY and set temperature to 350°

We will be cooking indirect today, so make sure center burner is off

Place into the Weber and bake at 350° for 30-35 minutes or until desired doneness

Remove from the Weber using heat proof gloves, allow to cool for 2 minutes, cut with spatula into 12 bars, allow to cool for 10 minutes and then remove from the skillet and allow to cool fully

Be sure cookies are fully cooled before covering

Enjoy, ☺

## ***Grills / Grill Gear Used:***

Weber Genesis II E-325 Indigo

**Ace SKU – 8017320**

Lodge, Skillet, Square 10.5”

**Ace SKU – 6655096**