

Brownie Cookies

Rich, fudgy brownie cookies with chocolate chips. Easy recipe combines the best of brownies and cookies in one decadent treat. Perfect for chocolate lovers!

20	15	35	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Brownie Cookies

Ingredients

- 3 cup flour
- 1 cup unsalted butter
- 8 oz bitter chocolate
- 3 cup granulated sugar
- 1 cup brown sugar
- 2 egg
- 1 cup cocoa powder
- 1 cup chocolate chips
- 1 tsp baking powder
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Line 2 large baking sheets with parchment paper.
- 2 Melt chocolate and butter**

Place 8 oz chocolate and 3 cups butter in a medium saucepan over low heat. Stir constantly until completely melted and smooth, about 3-4 minutes. Remove from heat and let cool for 5 minutes.
- 3 Mix sugars and eggs**

In a large bowl, whisk together 1 cup sugar, 1 cup brown sugar, and 2 eggs until well combined and slightly thickened, about 1 minute. Stir in 1 tsp vanilla extract.
- 4** Pour the cooled chocolate mixture into the sugar mixture and stir until completely smooth and glossy.
- 5 Add dry ingredients**

In a separate bowl, whisk together 3 cups flour, 1 cup cocoa powder, 1 tsp baking powder, and 1 tsp salt. Add the flour mixture to the chocolate mixture and fold together with a wooden spoon until just combined - do not overmix.
- 6** Fold in 1 cup chocolate chips until evenly distributed throughout the dough.

7 Shape and bake cookies

Drop heaping tablespoons of dough onto prepared baking sheets, spacing them 2 inches apart. Bake for 10-12 minutes, until edges are set and tops look cracked but centers still appear soft and slightly underbaked.

8 Let cookies cool on baking sheets for 5 minutes to firm up, then transfer to a wire rack to cool completely before serving.

Tips

Use high-quality chocolate for the best flavor - the chocolate is the star ingredient, so invest in good semi-sweet or dark chocolate for melting.

Ensure your eggs are at room temperature before mixing to prevent the melted chocolate from seizing and to achieve smooth incorporation.

Don't overmix the dough once you add the flour mixture - stir just until combined to maintain the fudgy texture and prevent tough cookies.

Chill the dough for 15-30 minutes if it's too sticky to handle, which will make scooping easier and help prevent excessive spreading during baking.

Use a cookie scoop or ice cream scoop to ensure uniform cookie sizes, which helps them bake evenly and gives a professional appearance.

Slightly underbake the cookies - they should look set on the edges but still soft in the center when you remove them from the oven, as they'll continue cooking on the hot pan.

Let cookies cool on the baking sheet for 5 minutes before transferring to prevent breaking, as they're very soft when hot.

Store in an airtight container with a piece of bread to maintain chewiness, and avoid refrigerating as this can make them lose their soft texture.