



Long Livo

Brookies – Chewy Chocolate Cookie Brownies

20 min
Prep time

16
Servings

30 min
Cook time

Easy
Difficulty

50 min
Total time
American
Cuisine

Ingredients

Brownie Layer

- ☐ 1 cup (2 sticks/226g) unsalted butter, melted
- ☐ 1 3/4 cups (350g) granulated sugar
- ☐ 2 large eggs
- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup (120g) all-purpose flour
- ☐ 3/4 cup (75g) unsweetened cocoa powder
- ☐ 1 1/2 teaspoons baking powder
- ☐ 1/4 teaspoon salt
- ☐ 1 cup (120g) chocolate chips

Cookie Layer

- ☐ 1 1/2 cups (180g) all-purpose flour
- ☐ 1 teaspoon baking soda
- ☐ 1/2 teaspoon salt
- ☐ 1/2 cup (113g) unsalted butter, softened
- ☐ 3/4 cup (150g) packed light brown sugar
- ☐ 1 large egg
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup (120g) rolled oats
- ☐ 1/2 cup (50g) chopped walnuts or pecans (optional)

Instructions

- 1 First things first, let's get the oven warming up to 350°F (175°C). While that's heating, go ahead and grease your 9x13 inch baking pan. I like to line it with parchment paper, leaving a little bit hanging over the edges—it makes lifting the whole tray out so much easier later on.
- 2 In a nice large mixing bowl, take your melted butter and granulated sugar and stir them together. Just mix until they're well combined and looking smooth.
- 3 Now, beat in the eggs one at a time—no rush here—and then stir in that lovely vanilla extract.
- 4 Grab a separate bowl to whisk together the flour, cocoa powder, baking powder, and salt. Gently add this dry mixture into your wet ingredients. Now, here is the trick: mix until just combined. Honestly, don't overdo it or the brownies might lose that fudgy feel.
- 5 Go ahead and stir in the chocolate chips for that extra bit of richness.
- 6 Switching gears to the cookie part—in a medium mixing bowl, cream together your softened butter and brown sugar. Keep going until it's light and fluffy, almost like a cloud.
- 7 Beat in the egg and vanilla extract until everything is well blended and happy.

- 8 In a small bowl, whisk your flour, baking soda, and salt together. Add this to the wet cookie mixture and stir until just combined.
- 9 Fold in the rolled oats and those chopped nuts if you're using them. I think they add such a nice little crunch.
- 10 Pour your chocolatey brownie batter into the pan. Now for the fun part: spoon dollops of the cookie dough evenly across the top. Use a spoon or fork to gently swirl the dough into the batter. Well, don't mix it fully! You want those beautiful streaks of cookie and brownie.

Nutrition per serving

410 kcal

Calories

6 g

Protein

45 g

Carbs

22 g

Fat

Tips & notes

- Wait for the brownies to be slightly underbaked to keep them fudgy.
- Using room temperature ingredients for the cookies makes the dough much fluffier.
- The marbling effect comes from a light hand during the swirling process.