



Long Livo

Brownie Cookies – Chewy Chocolatey Treat

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 cup unsalted butter, melted
- ☐ 1 cup brown sugar, packed
- ☐ ½ cup granulated sugar
- ☐ 2 large eggs
- ☐ 2 tsp vanilla extract
- ☐ ½ cup unsweetened cocoa powder

- ☐ 1 cup all-purpose flour

- ☐ ½ tsp baking soda

- ☐ ¼ tsp salt

- ☐ 1 cup chocolate chips

Optional Add-Ins

- ☐ ½ cup chopped walnuts

- ☐ 2 tbsp espresso powder for depth

Instructions

- 1 Preheat the oven to 350°F (175°C). Line two baking sheets with parchment paper.
- 2 In a large bowl, whisk melted butter with brown sugar and granulated sugar until smooth; the mixture should glisten and smell of caramel.
- 3 Add the eggs one at a time, stirring gently, then stir in vanilla extract. chip cookie brownies inspired me to keep the batter thick.
- 4 Sift together cocoa, flour, baking soda, and salt; fold into the wet mixture until just combined. Avoid over-mixing.
- 5 Stir in chocolate chips and any optional add-ins. Scoop rounded tablespoons onto the prepared sheets, spacing 2 inches apart.
- 6 Bake for 10-12 minutes, until the edges are set but the centers still look slightly soft. The cookies will firm up as they cool.
- 7 Remove from oven, let cool on the sheet for 5 minutes, then transfer to a wire rack. eggless brownies taught me the value of gentle cooling.

Nutrition per serving

210 kcal

Calories

3 g

Protein

26 g

Carbs

11 g

Fat

Tips & notes

- Do not over-bake; they appear slightly underdone but finish setting off the heat.
- For extra chewiness, add a tablespoon of honey to the wet ingredients.
- If you prefer a nuttier texture, fold in toasted pecans or walnuts.