



Long Livo

Chocolate Chip Cookie Brownies Recipe

15 min

Prep time

12

Servings

25 min

Cook time

Easy

Difficulty

40 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1 cup unsalted butter, softened
- ☐ 1 cup granulated sugar
- ☐ 1 cup brown sugar, packed
- ☐ 2 large eggs
- ☐ 2 tsp vanilla extract
- ☐ 3/4 cup unsweetened cocoa powder
- ☐ 1 cup all-purpose flour
- ☐ 1/2 tsp baking powder
- ☐ 1/4 tsp salt
- ☐ 1 cup semi-sweet chocolate chips

Instructions

- 1 Preheat the oven to 350°F (175°C). Line a 9×13-inch pan with parchment; it will make removal effortless.
- 2 In a large bowl, cream the softened butter with both sugars until the mixture is light and fluffy, about 3 minutes.
- 3 Add eggs one at a time, mixing gently, then stir in vanilla. Add lemon zest if you like a bright twist.
- 4 Sift together cocoa, flour, baking powder, and salt; fold into the wet mixture until just combined. Finally, fold in the chocolate chips, reserving a handful to sprinkle on top.
- 5 Spread the batter evenly in the prepared pan, sprinkle the remaining chips, and bake for 22-25 minutes, until a toothpick comes out with a few moist crumbs.
- 6 Let cool completely on a wire rack before cutting into squares. Enjoy with a glass of milk or a cup of tea.

Nutrition per serving

210 kcal

Calories

3 g

Protein

30 g

Carbs

10 g

Fat

Tips & notes

- For extra fudginess, melt a small handful of chocolate chips and swirl them into the batter before baking.
- If you prefer a crispier edge, bake an extra 2-3 minutes, watching closely.
- Store leftovers in a single layer to maintain texture.