



Long Livo

Fudgy Chewy Browkies Recipe

15 min

Prep time

24

Servings

14 min

Cook time

Easy

Difficulty

29 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, room temperature
- ☐ 2 tsp vanilla extract

- ☐ ¾ cup unsweetened cocoa powder

- ☐ 1 cup all-purpose flour

- ☐ ½ tsp baking soda

- ☐ ¼ tsp salt

Mix-ins

- ☐ 1 cup chocolate chips

- ☐ Optional: ½ cup chopped walnuts

Instructions

- 1 Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
- 2 In a large bowl, whisk melted butter with brown and white sugars until glossy; add eggs one at a time, mixing gently.
- 3 Stir in vanilla, then sift cocoa, flour, baking soda, and salt; fold just until combined.
- 4 Fold in chocolate chips and nuts if using; drop tablespoonfuls onto the sheet, spacing 2 inches apart.
- 5 Bake for 12-14 minutes, until the tops look set but the centre still springs back gently; cool on the sheet for 5 minutes before transferring.

Nutrition per serving

210 kcal

Calories

3 g

Protein

24 g

Carbs

12 g

Fat

Tips & notes

- For extra chew, slightly under-bake; they firm up as they cool.
- A pinch of flaky sea salt on top before baking adds a lovely contrast.
- Feel free to swirl in a teaspoon of caramel or espresso for variation.