

Choco Fever Dream

Brownie Cookies – Chewy Chocolatey Treat

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**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	3 g	26 g	11 g
Calories	Protein	Carbs	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.