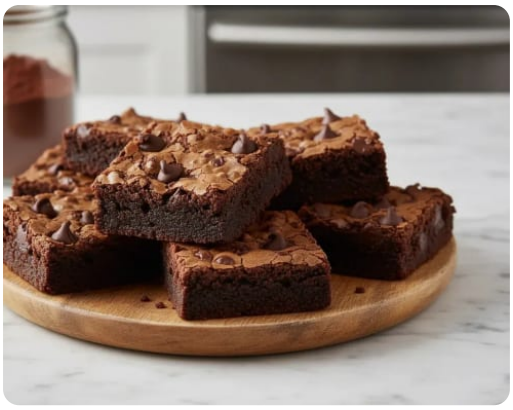


Choco Fever Dream

Chocolate Chip Cookie Brownies Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**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	3 g	30 g	10 g
Calories	Protein	Carbs	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.