

Choco Fever Dream

Fudgy Chewy Browkies Recipe

15 min Prep time	**14 min** Cook time	**29 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, 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	3 g	24 g	12 g
Calories	Protein	Carbs	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.