

Helergon Kitchen

Best Brookies Recipe – Chewy Cookie-Brownie Bars

20 min Prep time	**30 min** Cook time	**50 min** Total time
16 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Layer

- [ ] 1 cup (2 sticks) unsalted butter, melted
- [ ] 1 ½ cups granulated sugar
- [ ] 2 large eggs
- [ ] 1 teaspoon vanilla extract
- [ ] 1 ¾ cups all-purpose flour
- [ ] ¾ teaspoon baking soda
- [ ] ¾ teaspoon salt
- [ ] ¾ cup semi-sweet chocolate chips

Brownie Layer

- [ ] ½ cup unsweetened cocoa powder
- [ ] ½ cup packed light brown sugar
- [ ] ¼ cup vegetable oil
- [ ] 1 large egg
- [ ] 1 teaspoon vanilla extract
- [ ] 1 ½ cups all-purpose flour
- [ ] 1 teaspoon baking powder
- [ ] ¼ teaspoon salt
- [ ] 1 cup chopped walnuts (optional)

Instructions

1. Start by preheating your oven to 350°F (175°C). I like to line my 9x13 inch baking pan with parchment paper, leaving a little overhang on the sides—it makes lifting the bars out so much easier later on, believe me.
2. In a large mixing bowl, combine that melted butter and granulated sugar. Give it a good beat with your electric mixer until it feels smooth and well combined. It's such a sweet start.
3. Now, add the eggs one at a time. Be sure to beat them in well after each one so the batter stays creamy. Stir in your vanilla extract for that lovely aromatic touch.
4. In a separate bowl, just whisk together your flour, baking soda, and salt. Gradually add these dry ingredients into the wet mixture. Now, look, be careful not to overmix here; we want them chewy, not tough.
5. Gently stir in those semi-sweet chocolate chips. Go ahead and pour half of this cookie batter into your prepared pan, spreading it out evenly to create our foundation.
6. For the brownie part, grab a medium bowl and whisk together the cocoa powder, brown sugar, vegetable oil, egg, and vanilla extract. Mix it until it's nice and smooth.

7. Carefully pour that rich brownie batter right over the cookie layer. Spread it evenly. If you're feeling fancy, you can swirl them slightly with a knife for a pretty marbled effect.

8. In a small bowl, whisk your remaining flour, baking powder, and salt together. Gently fold this into the brownie batter. If you're using the chopped walnuts, stir them in now.

9. Bake for 25-30 minutes. You'll know they're done when a toothpick in the center comes out with moist crumbs. The edges should be set, but the center needs to stay a bit fudgy—that's the secret.

10. Now comes the hard part: let the Brookies cool completely in the pan. Then, use that parchment overhang to lift them out, cut them into squares, and enjoy.

Nutrition per serving

380 kcal	6 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Watch the clock closely; start checking for doneness right at 25 minutes to avoid overbaking.
- Room temperature eggs are a must for a smoother batter and a more consistent bake.
- For those who prefer a truly gooey center, feel free to pull them out a few minutes early.