

Helergon Kitchen

# Brownie Cookies Recipe – Soft Chewy Treats

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| **15 min**<br>Prep time | **12 min**<br>Cook time | **27 min**<br>Total time |
| **24**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 cup unsalted butter, melted
- [ ] 1 cup dark chocolate chips
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup all-purpose flour
- [ ] 1/2 cup cocoa powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup chocolate chips for folding

## Instructions

1. Preheat oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a saucepan over low heat, melt butter and 1 cup dark chocolate chips together, stirring until smooth; set aside to cool slightly.
3. Whisk together brown sugar, granulated sugar, and the melted chocolate mixture until fully combined.
4. Add eggs one at a time, beating gently, then stir in vanilla.
5. Sift flour, cocoa powder, baking soda, and salt; fold into the wet mixture just until no streaks remain.
6. Fold in the extra chocolate chips, distributing them evenly.
7. Scoop rounded tablespoons onto the prepared sheets, spacing 2 inches apart; chill for 20 minutes if you prefer crisper edges.
8. Bake 10-12 minutes, until the edges are set but the centers still look slightly soft; they will firm up as they cool.

### Nutrition per serving

| 210 kcal | 3 g | 26 g | 12 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- Do not over-bake; the cookies continue cooking from residual heat.
- For an extra gooey center, reduce bake time by a minute.
- A pinch of espresso powder can deepen chocolate flavor without adding bitterness.