

Helergon Kitchen

Fudgy Chewy Browkies Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Browkie Base

- [ ] 1 cup unsalted butter, melted
- [ ] 1 cup brown sugar, packed
- [ ] ½ cup granulated sugar
- [ ] 2 large eggs, room temperature
- [ ] 2 tsp vanilla extract
- [ ] 2/3 cup unsweetened cocoa powder
- [ ] ½ cup all-purpose flour
- [ ] ¼ tsp salt

Optional Add-Ins

- [ ] ½ cup chocolate chips
- [ ] ¼ cup toasted walnuts, chopped
- [ ] A pinch of flaky sea salt for topping

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, brown sugar, and granulated sugar until smooth; then beat in the eggs one at a time, followed by vanilla.
3. Sift cocoa powder, flour, and salt together; fold into the wet mixture just until combined, being careful not to overmix.
4. If using, gently stir in chocolate chips and walnuts. Drop generous tablespoons of batter onto the prepared sheet, spacing 2 inches apart.
5. Bake for 12-14 minutes, until the edges are set and the tops look slightly cracked. Remove and let cool on the sheet for 5 minutes before transferring to a wire rack.

Nutrition per serving

220 kcal	3 g	28 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-bake; the centers will continue to set as they cool.
- For an extra glossy finish, drizzle a thin stream of melted chocolate once cooled.
- If you prefer a chewier texture, add an extra egg yolk to the batter.