



fudgy chocolate brownie cookie recipe

We love brownies. We love cookies. Why not create a brookie (trademarked yet?) recipe? This amazingly delicious chocolate cookie-brownie hybrid offers up the best of all worlds - crispy, chewy and fudgy brownies in cookie form.

MAKES: 12-14 LARGE COOKIES



julie albert & lisa gnat

ingredients

- 16 oz semi-sweet chocolate, chopped
- ¼ cup butter
- 1 1/3 cups sugar
- 4 eggs
- 1 tsp vanilla extract
- ¾ cups flour
- ½ tsp baking powder
- ½ tsp kosher salt
- 1 cup semi-sweet chocolate chips
- 1 cup milk chocolate chips

Semi-sweet chocolate, melted for drizzle

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directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. In a microwave safe bowl, melt semi-sweet chocolate and butter until smooth. In a large bowl, whisk sugar, eggs and vanilla. Whisk in melted chocolate mixture. Stir in flour, baking powder, salt and both semi-sweet and milk chocolate chips just until flour disappears.
3. Drop ¼ cup dough on prepared baking sheet, at least 2 inches apart. Bake 12 minutes, until the cookies are set. Remove from oven and cool before transferring to a wire rack. Drizzle tops of cooled cookies with melted semi-sweet chocolate.

“Some people just don’t have what it takes to appreciate a cookie.”

– JAMES PATTERSON

