

Helergon Kitchen

Brownie Cookies Recipe – Soft Chewy Treats

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