

Helergon Kitchen

Chocolate Brownie Cookies – Simple Homemade Treat

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

Ingredients

Cookie Base

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] ½ cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1 cup all-purpose flour
- [ ] 2/3 cup unsweetened cocoa powder
- [ ] ¼ tsp espresso powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup dark chocolate chips

Instructions

1. Preheat oven to 350°F (175°C). Line two baking sheets with parchment paper.
2. In a large bowl, cream together butter, brown sugar, and granulated sugar until light and fluffy.
3. Add eggs one at a time, beating well after each, then stir in vanilla.
4. In a separate bowl, whisk flour, cocoa powder, espresso powder, baking soda, and salt. Gradually fold into the wet mixture.
5. Fold in chocolate chips gently, ensuring an even distribution.
6. Drop rounded tablespoons of dough onto the prepared sheets, spacing 2 inches apart. best chips more
7. Bake for 10-12 minutes, until edges are set and slightly golden; centers should still look soft.
8. Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack. sweet bakes more

Nutrition per serving

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

Tips & notes

- For extra chewiness, chill the dough for 20 minutes before baking.
- A pinch of flaky sea salt on top right after baking brightens the chocolate.
- If you prefer a denser cookie, press the dough slightly before baking.