

Plate Dream

Chocolate Brownie Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup (2 sticks) unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 cup dark chocolate chips

Optional Mix-Ins

- [ ] 1 tsp lemon zest
- [ ] 1/2 cup chopped walnuts

Instructions

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a large bowl, cream together the butter, brown sugar, and granulated sugar until light and fluffy—about 3 minutes.
3. Add the eggs one at a time, beating well after each, then stir in the vanilla extract.
4. Sift together cocoa powder, flour, baking powder, and salt; gradually fold into the wet mixture until just combined.
5. Fold in the chocolate chips and any optional mix-ins, being careful not to over-mix.
6. Drop rounded tablespoons of dough onto the prepared sheet, spacing about 2 inches apart; sprinkle a pinch of sea salt on each.
7. Bake for 10-12 minutes, until the edges are set but the centers still look slightly soft.
8. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack. Serve warm for the best fudgy experience.

Nutrition per serving

210 kcal	3 g	27 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a thicker cookie, chill the dough for at least 30 minutes before baking.
- Do not over-bake; the cookies continue to set as they cool.
- A sprinkle of flaky sea salt just before baking elevates the chocolate flavor.