



# Chocolate Brownie Cookies

Makes 12 cookies

**Total Time:** 50 minutes, plus cooling time

We recommend using Dutch-processed cocoa powder in this recipe. If you use natural cocoa powder, the cookies will be a bit drier in texture and lighter in color.

## Gather Equipment

- Dry measuring cups
- Measuring spoons
- Butter knife
- Rimmed baking sheet
- Parchment paper
- 2 bowls (1 large microwave-safe, 1 medium)
- Whisk
- Rubber spatula
- Oven mitts
- Cooling rack

## Prepare Ingredients

- Vegetable oil spray**
- ½ cup (2½ ounces) **all-purpose flour**
- 2 tablespoons **Dutch-processed cocoa powder**
- ½ teaspoon **baking powder**
- ¼ teaspoon **salt**
- 2 tablespoons **unsalted butter**
- ½ cup (3 ounces) plus ½ cup (3 ounces) **semisweet chocolate chips**, measured separately
- ½ cup packed (3½ ounces) **light brown sugar**
- 1 **large egg**

## Chocolate Lovers Only

Do you really love chocolate? Like REALLY love it? If you do, you will really REALLY love these cookies. There's not one, not two,



## Start Cooking!

1



### Heat and line

Adjust oven rack to middle position and heat oven to 325 degrees. Line baking sheet with parchment paper and spray parchment with vegetable oil spray.

2



### Whisk dry

In medium bowl, whisk together flour, cocoa, baking powder, and salt.

3



### Melt

In large bowl, combine butter and  $\frac{1}{2}$  cup chocolate chips. Heat in microwave at 50 percent power until melted (see page 12), about 2 minutes. Use rubber spatula to stir mixture until smooth.

4



### Whisk wet

Add brown sugar and egg to melted chocolate mixture and whisk to combine.





5

### Mix

Add flour mixture and use rubber spatula to stir until combined and no dry flour is visible. Stir in remaining  $\frac{1}{2}$  cup chocolate chips.



6

### Portion

Use 1-tablespoon measuring spoon to drop 12 mounds of dough (about 1 heaping tablespoon each) onto parchment-lined baking sheet. Leave space between dough mounds. Let sit for 10 minutes.



7

### Roll and press

Use your hands to roll each dough mound into ball, then place back on parchment-lined baking sheet. Gently flatten each ball (if dough is sticky, use wet hands).



8

### Bake

**adult help!** Bake until edges of cookies are just set and centers are still soft and starting to crack, 11 to 13 minutes. Let cookies cool completely on baking sheet, about 30 minutes.