



# 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**
- $\frac{1}{2}$  cup (2½ ounces) **all-purpose flour**
- 2 tablespoons **Dutch-processed cocoa powder**
- $\frac{1}{2}$  teaspoon **baking powder**
- $\frac{1}{4}$  teaspoon **salt**
- 2 tablespoons **unsalted butter**
- $\frac{1}{2}$  cup (3 ounces) plus  $\frac{1}{2}$  cup (3 ounces) **semisweet chocolate chips**, measured separately
- $\frac{1}{2}$  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, but three forms of chocolate in each bite: cocoa powder, melted chocolate, and chocolate chips.

