

One-Bowl Brownie Cookies with Fudgy Centers and Crackly Tops

and pantry-friendly ingredients



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 cup semi-sweet chocolate chips
- $\frac{1}{2}$ cup unsalted butter
- 1... cups granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup all-purpose flour
- $\frac{1}{2}$ tsp baking powder
- ... tsp salt
- 1 cup chopped walnuts or chocolate chunks (optional)

Swaps and Notes:

Chocolate Chips: Use dark chocolate for a richer flavor or white chocolate for contrast.

Add-Ins: Swap walnuts with pecans, or add dried cherries for a sweet-tart bite.

Make it mocha: Stir in $\frac{1}{2}$ teaspoon of instant espresso powder with the flour for a subtle coffee boost.

Step-by-Step Instructions:

- 1 Preheat the Oven:
- 2 Melt the Chocolate:
- 3 Whisk the Wet Ingredients:
- 4 Mix the Dry Ingredients:
- 5 Add the Extras:
- 6 Shape the Cookies:
- 7 Bake:

Tips for Success:

Don't overbake: These cookies should be slightly underdone in the center when pulled from the oven for ultimate fudginess.

Chill the dough if it's too warm or sticky-it makes shaping easier.

Double the batch because they go fast-trust me.

Serving Suggestions and Pairings:

A cold glass of milk

A scoop of vanilla or coffee ice cream

A drizzle of peanut butter sauce or ganache for an indulgent twist

Chocolate Chip Cookie Dough Brownie Bombs

Copycat Neiman Marcus Chocolate Chip Cookies

Brownie Batter Dip

Storage and Leftover Tips:

Room Temp: Store in an airtight container for up to 4 days.

Freeze: Freeze baked cookies or unbaked dough balls for up to 3 months.

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper.
2. **Melt the Chocolate:** In a medium saucepan, melt chocolate chips and butter over low heat, stirring until smooth. Remove from heat and let cool slightly.
3. **Whisk the Wet Ingredients:** In a large mixing bowl, whisk together sugar, eggs, and vanilla until smooth. Stir in the cooled chocolate mixture until fully combined.
4. **Mix the Dry Ingredients:** In a separate bowl, whisk together flour, baking powder, and salt. Gradually add this to the wet mixture, stirring until just combined.
5. **Add the Extras:** If using, gently fold in chopped walnuts or extra chocolate chunks.
6. **Shape the Cookies:** Drop spoonfuls of dough onto the baking sheets, leaving about 2 inches of space between each. Gently flatten the tops with the back of a spoon.
7. **Bake:** Bake for 8-10 minutes, or until the edges are set and the centers look just slightly soft. Let cookies cool on the baking sheet for a few minutes before transferring to a wire rack.
8. **Tips for Success:** Don't overbake: These cookies should be slightly underdone in the center when pulled from the oven for ultimate fudginess.
9. **Chill the dough** if it's too warm or sticky-it makes shaping easier.
10. **Double the batch** because they go fast-trust me.
11. **Serving Suggestions and Pairings:** Serve your brownie cookies warm with:

12. A cold glass of milk
13. A scoop of vanilla or coffee ice cream
14. A drizzle of peanut butter sauce or ganache for an indulgent twist
15. You can also build a cookie platter with:
16. Chocolate : Chip Cookie Dough Brownie Bombs
17. Copycat : Neiman Marcus Chocolate Chip Cookies
18. Brownie : Batter Dip
19. Storage and Leftover Tips: Room Temp: Store in an airtight container for up to 4 days.
20. Freeze: Freeze baked cookies or unbaked dough balls for up to 3 months.
21. Refresh: Microwave for 8-10 seconds to bring back that warm, gooey texture.
22. More Recipes You'll Love: Can't get enough chocolate? Try these favorites:
23. The : Best Peanut Butter Brownies
24. Chocolate : Chip Cookie Bites
25. Neiman : Marcus Chocolate Chip Cookies

SWAPS & NOTES

Chocolate Chips : Use dark chocolate for a richer flavor or white chocolate for contrast.

Add-Ins : Swap walnuts with pecans, or add dried cherries for a sweet-tart bite.

Make it mocha : Stir in ½ teaspoon of instant espresso powder with the flour for a subtle coffee boost.

Step-by-Step Instructions 1 Preheat the Oven Preheat your oven to 350°F (175°C) .

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/one-bowl-brownie-cookies-with-fudgy-centers-and-crackly-tops/>