

Meltaway Brownie Cookies: Decadent Chocolate Bliss

The Best of Both Worlds: Brownie Meets Cookie



OVEN
350°F

TIME
9-12 min

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INGREDIENTS

1 cup (2 sticks) unsalted butter, melted and slightly cooled
1 1/2 cups granulated sugar
1/2 cup packed light brown sugar
2 large eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
3/4 cup unsweetened cocoa powder (Dutch-processed recommended for darker color and milder flavor)
1/2 teaspoon baking powder
1/4 teaspoon salt
1 cup chocolate chips (semi-sweet or dark chocolate), plus more for topping (optional)

DIRECTIONS

1. Let's get these chocolatey wonders baking!
2. Prepare : Oven & Pan: Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper.
3. Combine : Wet Ingredients: In a large mixing bowl, whisk together the melted and slightly cooled butter, granulated sugar, and packed light brown sugar until well combined.
4. Add : Eggs & Vanilla: Whisk in the eggs one at a time until fully incorporated. Stir in the vanilla extract. The mixture should be smooth and slightly glossy.
5. Combine : Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, unsweetened cocoa powder, baking powder, and salt.
6. Combine : Wet and Dry: Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix the dough.
7. Fold in : Chocolate Chips: Gently fold in the chocolate chips until evenly distributed throughout the dough. The dough will be thick and fudgy.
8. Scoop & : Bake: Scoop out cookie dough using a 1.5 to 2-tablespoon cookie scoop. Place the cookie dough balls about 2 inches apart on the prepared baking sheets. If desired, press a few extra chocolate chips into the tops of each dough ball.
9. Bake: Bake for 9-12 minutes, or until the edges are set and slightly crinkled, but the centers still look soft and fudgy. Do not overbake! They will continue to set as they cool.

10. Cool: Let the cookies cool on the baking sheets for 5-10 minutes (they are delicate when hot) before carefully transferring them to a wire rack to cool completely.

SWAPS & NOTES

Butter: Melting the butter is crucial for that fudgy, brownie-like texture.

Ensure it's slightly cooled before mixing with sugar to avoid scrambling the eggs.

Sugars: The combination of granulated and light brown sugar contributes to both the texture (chewy edges, fudgy center) and depth of flavor.

Cocoa Powder: Dutch-processed cocoa powder is highly recommended here.

TIPS FOR SUCCESS

Melted Butter, Not Hot: Allow your melted butter to cool slightly so it doesn't cook the eggs when added.

Don't Overmix: Overmixing after adding flour develops gluten, which can make the cookies tough.

Mix only until the flour streaks disappear.

Do NOT Overbake: This is the most crucial tip for "meltaway" cookies.

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

Original recipe: <https://chefmaniac.com/meltaway-brownie-cookies-decadent-chocolate-bliss/>