

## Fudgy Brownie Cookies: My Favorite Dessert Mashup

1 cup semisweet chocolate chips



**OVEN**  
**350°F**

**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1/2 cup unsalted butter
- 1 cup semisweet chocolate chips
- 1 cup all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 large eggs
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 teaspoon vanilla extract

#### Swaps and Notes:

**Chocolate Chips:** Semisweet chocolate chips are my preference here, but you can also use dark chocolate or milk chocolate chips.

**Cocoa Powder:** Use a high-quality unsweetened cocoa powder for the best chocolate flavor.

**Sugars:** The combination of granulated and brown sugar gives these cookies their perfect fudgy and chewy texture.

**Vanilla Extract:** Don't skip the vanilla! It enhances all the other flavors and adds a beautiful aroma.

#### Step-by-Step Instructions:

**Preheat and Prep:** Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.

**Melt the Chocolate:** In a microwave-safe bowl, melt the butter and 1/2 cup of the chocolate chips

together in 30-second intervals, stirring in between until smooth.

**Mix the Dry Ingredients:** In a separate bowl, whisk together the flour, cocoa powder, baking powder, and salt.

**Mix the Wet Ingredients:** In a large mixing bowl, beat the eggs, granulated sugar, brown sugar, and vanilla extract until they are smooth and light.

**Combine the Batter:** Gradually mix the melted chocolate mixture into the egg and sugar mixture until well combined. Slowly add the dry ingredients to the wet ingredients, stirring until just combined. Do not overmix!

**Add the Remaining Chocolate Chips:** Gently fold in the remaining 1/2 cup of chocolate chips.

**Scoop and Bake:** Drop spoonfuls of the dough onto the prepared baking sheet, spacing them about 2 inches apart. Bake for 10-12 minutes, or until the edges are set but the centers are still slightly soft.

**Cool:** Let the cookies cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

**Tips for Success:**

**Don't Overbake:** This is the most important tip for a fudgy cookie. Pull them out of the oven as soon as the edges are set. They will continue to set as they cool.

**Sift the Dry Ingredients:** Sifting the flour and cocoa powder prevents lumps and ensures a smooth, even texture.

**Don't Overmix:** Overmixing the batter will develop the gluten and result in a tough, cake-like cookie.

**Cool on the Pan:** Letting the cookies cool on the baking sheet for a few minutes helps them hold their shape and keeps them from falling apart when you transfer them.

**Serving Suggestions and Pairings:**

**Nutritional Information (per cookie, approximate):**

Calories: 200 kcal

Carbohydrates: 25g

Protein: 3g

Fat: 10g

## DIRECTIONS

1. **Preheat and : Prep:** Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. **Melt the : Chocolate:** In a microwave-safe bowl, melt the butter and 1/2 cup of the chocolate chips together in 30-second intervals, stirring in between until smooth.
3. **Mix the : Dry Ingredients:** In a separate bowl, whisk together the flour, cocoa powder, baking powder, and salt.
4. **Mix the : Wet Ingredients:** In a large mixing bowl, beat the eggs, granulated sugar, brown sugar, and vanilla extract until they are smooth and light.
5. **Combine the : Batter:** Gradually mix the melted chocolate mixture into the egg and sugar mixture until well combined. Slowly add the dry ingredients to the wet ingredients, stirring until just combined. Do not overmix!
6. **Add the : Remaining Chocolate Chips:** Gently fold in the remaining 1/2 cup of chocolate chips.
7. **Scoop and : Bake:** Drop spoonfuls of the dough onto the prepared baking sheet, spacing them about 2 inches apart. Bake for 10-12 minutes, or until the edges are set but the centers are still slightly soft.
8. **Cool:** Let the cookies cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.
9. **Tips for Success:** Don't Overbake: This is the most important tip for a fudgy cookie. Pull them out of the oven as soon as the edges are set. They will continue to set as they cool.

10. Sift the : Dry Ingredients: Sifting the flour and cocoa powder prevents lumps and ensures a smooth, even texture.
11. Don't Overmix: Overmixing the batter will develop the gluten and result in a tough, cake-like cookie.
12. Cool on the : Pan: Letting the cookies cool on the baking sheet for a few minutes helps them hold their shape and keeps them from falling apart when you transfer them.
13. Serving Suggestions and Pairings: These Fudgy Brownie Cookies are perfect on their own, but they're also delicious with a scoop of vanilla ice cream, a glass of cold milk, or a drizzle of caramel sauce. They're a fantastic addition to a dessert spread, alongside other classic treats like the best peanut butter brownies I've ever made or a platter of chocolate chip cookie dough brownie bombs.
14. Nutritional Information (per cookie, approximate):  
Calories: 200 kcal
15. Carbohydrates: 25g
16. Protein: 3g
17. Fat: 10g
18. Saturated : Fat: 6g
19. Cholesterol: 30mg
20. Sodium: 100mg
21. Fiber: 2g
22. Sugar: 18g
23. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
24. Storage and Leftover Tips: Store these cookies in an airtight container at room temperature for up to 4 days. For longer storage, you can freeze them for up to 3 months. Thaw them at room temperature for about 30 minutes before serving.
25. More Recipes You'll Love: If you enjoy baking and creating delicious treats from scratch, you might also like these other recipes:

## SWAPS & NOTES

**Chocolate Chips:** Semisweet chocolate chips are my preference here, but you can also use dark chocolate or milk chocolate chips.

**Cocoa Powder:** Use a high-quality unsweetened cocoa powder for the best chocolate flavor.

**Sugars:** The combination of granulated and brown sugar gives these cookies their perfect fudgy and chewy texture.

**Vanilla Extract:** Don't skip the vanilla!

## TIPS FOR SUCCESS

Don't Overbake: This is the most important tip for a fudgy cookie.

Pull them out of the oven as soon as the edges are set.

They will continue to set as they cool.

Sift the Dry Ingredients: Sifting the flour and cocoa powder prevents lumps and ensures a smooth, even texture.

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

Original recipe: <https://chefmaniac.com/fudgy-brownie-cookies-my-favorite-dessert-mashup/>