

The Ultimate Fudgy Brownie Cookies: Chewy Edges, Gooey Centers (Just 30 Minutes!)

Biscuits aux Brownies Fudgy: The Only Chocolate Cookie Recipe You'll Ever Need



TIME
10 min

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INGREDIENTS

This recipe uses simple pantry staples, but the quality of your chocolate makes a huge difference here. IngredientQuantity

DIRECTIONS

1. Prep time: 10 minutes | Chill time: 20-30 minutes | Cook time: 10-12 minutes | Yields: ~16 cookies
2. Step 1: Melt the Chocolate Base
3. Melt : Chocolate & Butter:
4. In a heatproof bowl set over a pot of simmering water (or in the microwave in 30-second intervals), melt the
5. 1 cup of chopped chocolate
6. 2 tablespoons of butter
7. together. Stir until completely smooth and glossy. Set aside to cool slightly.
8. Step 2: Whip the Eggs and Sugar
9. Combine : Wet Ingredients:
10. In a large bowl, whisk the
11. 2 eggs, 2/3 cup of sugar,
12. 1 teaspoon of vanilla extract
13. Continue whisking vigorously for about 3-5 minutes until the mixture is
14. pale in color
15. and slightly thick and ribbon-like. This is key to the shiny, cracked top!
16. Step 3: Combine and Chill
17. Fold in : Chocolate:
18. Gently stir the slightly cooled
19. melted chocolate mixture
20. into the egg mixture until just combined.
21. Add : Dry Ingredients:
22. Sift in the
23. 1/2 cup flour, 2 tablespoons cocoa powder, 1/4 teaspoon baking powder,

24. 1/4 teaspoon salt
25. . Fold gently with a spatula until no streaks of flour remain. Be careful not to overmix.

SWAPS & NOTES

Chocolate (Semi-sweet or dark), chopped 1 cup (175g) Use a good quality bar, not just chips, for better melt and flavor.

Unsalted Butter 2 Tbsp (28g) Granulated Sugar 2/3 cup (130g)
Large Eggs (Room Temp) 2 Crucial for texture and that shiny top.

Vanilla Extract 1 tsp All-Purpose Flour 1/2 cup (65g) Don't over-measure!

Unsweetened Cocoa Powder 2 Tbsp (15g) Baking Powder 1/4 tsp Salt 1/4 tsp Enhances the chocolate flavor.

TIPS FOR SUCCESS

The Egg Whip is Critical: Don't skip the 3-5 minutes of whipping the eggs and sugar.

Incorporating air here is what gives the cookies lift, that beautiful crackle, and the soft, chewy texture.

Don't Overbake: Ten minutes is often the sweet spot.

If you bake them for too long, you'll end up with a dry cookie, not a fudgy one.

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

Original recipe: <https://chefmaniac.com/the-ultimate-fudgy-brownie-cookies-chewy-edges-goey-centers-just-30-minutes/>