

The Ultimate Brookie Recipe: Fudgy Brownies Meet Chewy Chocolate Chip Cookies

The Ultimate Brookie Recipe: Why Choose Between Cookies and Brownies?



OVEN
350°F

TIME
30 min

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INGREDIENTS

Brownie Batter:

- 1 cup Butter (Melted): Provides the fat and flavor base for a rich crumb.
- 1 cup Brown Sugar & 1 cup White Sugar: The brown sugar adds moisture and a hint of molasses.
- 2 Tbsp. Vegetable Oil: My secret for keeping brownies fudgy even after they cool.
- 4 Eggs: Gives the brownies structure and a slight lift.
- 1 Tbsp Vanilla Extract: Essential for depth of flavor.
- 1 cup All-Purpose Flour: The binder that holds it all together.
- 1 cup Cocoa Powder: Use a high-quality unsweetened cocoa for the best results.
- 1 tsp Salt: To balance the intense sweetness.
- 1 1/2 cups Semisweet Chocolate Chips: Because you can never have too much chocolate.

Cookie Dough:

- 2/3 cup Butter (Softened): Make sure this is room temperature for easy creaming.
- 2/3 cup Brown Sugar & 1/2 cup White Sugar: Creates that classic "chewy center, crisp edge" texture.
- 1 Egg: To bind the dough.
- 1 tsp Vanilla Extract: A must-have for cookie dough.
- 2 cups All-Purpose Flour: Provides the necessary bulk.

1/2 tsp Baking Soda: Helps the cookie sections puff up beautifully.

1/2 tsp Salt: Enhances the buttery notes.

1 cup Semisweet Chocolate Chips: The star of the show.

DIRECTIONS

1. **Prep : Your Space:** Preheat your oven to 350°F. Grease a 9x13-inch baking pan with butter or cooking spray. For even easier removal, line it with parchment paper leaving an inch of overhang on the sides.
2. **Make the : Brownie Layer:** In a large bowl, whisk together the melted butter, sugars, oil, eggs, and vanilla. Sift in the flour, cocoa powder, and salt. Fold in the chocolate chips.
3. **Spread the : Base:** Pour the brownie mixture into your prepared pan and spread it out evenly using a spatula.
4. **Cream the : Cookie Dough:** In a separate bowl, cream together the softened butter and sugars until fluffy. Beat in the egg and vanilla. Gradually stir in the flour, baking soda, and salt. Fold in the chocolate chips.
5. **The "Dollar-Quarter" Technique:** Using your hands or a small scoop, drop dollops of cookie dough (about the size of a dollar coin or a large quarter) all over the top of the brownie batter. Leave some space between them so the brownie layer can peek through.
6. **Bake to : Perfection:** Bake for 20-30 minutes. Note: Start checking at 20 minutes. You want the cookie portions to be golden and a toothpick inserted into the brownie section to come out with just a few moist crumbs.
7. **Cool:** Allow the Brookies to cool completely in the pan before slicing. This is the hardest part, but it ensures clean cuts and the perfect fudgy texture!

SWAPS & NOTES

. 1 cup Semisweet Chocolate Chips: The star of the show.

Swaps and Notes The Chocolate: While I suggest semisweet, you can swap the chips in the brownie layer for dark chocolate chunks if you prefer a more sophisticated, bitter-sweet profile.

Gluten-Free: A high-quality 1:1 gluten-free flour blend works surprisingly well in this recipe due to the high moisture content of the batters.

The Butter: Ensure your brownie butter is melted and slightly cooled, but your cookie dough butter is specifically softened .

TIPS FOR SUCCESS

Don't Overmix: When adding the flour to either batter, mix just until combined.

Overworking the dough can lead to a tough, bread-like texture rather than a tender crumb.

Room Temperature Eggs: Use room temperature eggs for the brownie batter to ensure they incorporate smoothly with the melted butter and sugars.

Sift Your Cocoa: Cocoa powder is notoriously lumpy.

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

Original recipe: <https://chefmaniac.com/the-ultimate-brookie-recipe-fudgy-brownies-meet-chewy-chocolate-chip-cookies/>