

Fudgy Brownie Cookies - Crackly Tops and Goopy Centers

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OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 cup (175g) semi-sweet or dark chocolate, chopped
- 2 tablespoons (28g) unsalted butter
- 2/3 cup (130g) granulated sugar
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract
- 1/2 cup (65g) all-purpose flour
- 2 tablespoons (15g) unsweetened cocoa powder
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup (90g) chocolate chips or chunks

DIRECTIONS

- 1.** Melt the Chocolate and Butter: In a heatproof bowl, melt the chopped chocolate and butter together over low heat or in the microwave in 20-second intervals. Stir until smooth and glossy. Set aside to cool slightly.
- 2.** Whisk the Eggs and Sugar: In a separate bowl, whisk the eggs, sugar, and vanilla extract until pale and slightly thickened. This step helps create that shiny, crackly top.
- 3.** Combine: Stir the melted chocolate mixture into the egg mixture until fully incorporated.
- 4.** Add the Dry Ingredients: Sift in the flour, cocoa powder, baking powder, and salt. Gently fold until just combined - do not overmix. Fold in the chocolate chips or chunks.
- 5.** Chill the Dough: Refrigerate the dough for 20-30 minutes to firm up slightly. This prevents spreading and enhances the texture.
- 6.** Bake: Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper. Scoop spoonfuls of dough onto the baking sheet, leaving space between each cookie.
- 7.** Bake for 10-12 minutes, until the tops are shiny and crackled but the centers remain soft.
- 8.** Let cool on the baking sheet for a few minutes before transferring to a wire rack.

SWAPS & NOTES

& Swaps Chocolate: Use high-quality semi-sweet or dark

chocolate for best flavor.

Extra richness: Swap half the chips for dark chocolate chunks.

Add crunch: Fold in chopped walnuts or pecans.

Espresso boost: Add ½ teaspoon espresso powder to deepen the chocolate flavor.

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

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