

Easy Brownie Mix Cookies Recipe for Chewy Chocolate Lovers

Brownie Mix Cookies - The Easiest, Fudgiest Cookies Ever!



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 box (18 oz) brownie mix
- 1/4 cup all-purpose flour
- 2 large eggs
- 1/4 cup vegetable oil
- 1 cup chocolate chips, optional but highly recommended

DIRECTIONS

1. Preheat the oven. Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. Make the dough. In a mixing bowl, combine the brownie mix, flour, eggs, and vegetable oil. Stir until a thick dough forms.
3. Add chocolate chips. Fold in the chocolate chips if using. This step gives the cookies extra bursts of melted chocolate throughout.
4. Scoop the dough. Scoop tablespoon-sized portions of dough onto the prepared baking sheet, leaving a few inches between each cookie.
5. Bake. Bake for 9 to 11 minutes, or until the edges are set and the centers still look soft and fudgy.
6. Cool slightly. Let the cookies rest on the baking sheet for 2 to 3 minutes before transferring them to a wire rack to cool completely.

SWAPS & NOTES

Brownie mix: Any standard 18-ounce brownie mix should work well here.

Fudge-style mixes tend to give the richest flavor and softest texture.

All-purpose flour: The added flour helps turn the brownie batter base into a dough that bakes more like a cookie.

Eggs: These provide structure and help create that chewy, slightly dense texture that makes these cookies so satisfying.

TIPS FOR SUCCESS

The centers should still look a little soft when you pull them from the oven.

They will continue to set as they cool, which is what gives them that perfect fudgy texture.

Use parchment paper for the easiest cleanup and to help prevent sticking.

Because the dough is thick and rich, a cookie scoop is especially helpful for making evenly sized cookies.

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

Original recipe: <https://chefmaniac.com/easy-brownie-mix-cookies-recipe-for-chewy-chocolate-lovers/>