



## Brownie Cookies

Sarah's servings: 16, Sarah's skill: Easy , Baking time: 12 minutes

### Ingredients

150g Dark Cooking Chocolate  
75g Butter  
2 Large eggs  
105g Caster sugar  
100g Light brown sugar  
1tsp Vanilla extract  
95g Plain flour  
25g Cocoa powder  
1tsp Baking powder  
100g Dark chocolate chips

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### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan)
- Line 2 baking trays with parchment.
- Melt the chocolate and butter in a Bain Marie until the butter and chocolate are fully melted. Set aside to cool.
- In the bowl of a stand mixer whisk together the eggs, caster sugar, light brown sugar and vanilla extract until light and fluffy.
- With the whisk running pour in the cooled melted chocolate mixture until fully combined.
- Then add the flour, cocoa powder and baking powder and whisk again until the flour can no longer be seen.
- Finally fold in the chocolate chips.
- The mixture is runny so you will have to spoon it onto the baking trays. I used a mini cookie scoop that I have but you can use a dessert spoon and drop it onto the parchment.
- Bake for 12 minutes.
- Leave to cool on the baking trays for 5 minutes until set enough to move them to a wire cooling rack.