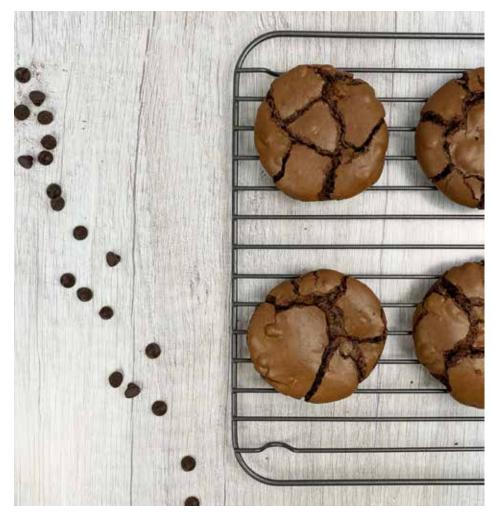
## Sarah's SLICE



## **Brownie Cookies**

## 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

## 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.