



JERNEJ KITCHEN

CHOCOLATE BROWNIE COOKIES

Fudgy Chocolate Brownie Cookies. Soft and chewy chocolatey interior and a crunchy exterior. Easy and quick to make too, great for Christmas.

MAKES	30	COOKIES
PREPARATION:	10	MINUTES
DOUGH REST:	60	MINUTES
BAKE:	10	MINUTES
TOTAL TIME:	80	MINUTES

CHOCOLATE BROWNIE COOKIES

225 g dark chocolate (60% - 70% cacao) (8 oz)

65 g butter (1/4 cup + 1 tsp or 2.3 oz)

100 g all-purpose flour (7/8 cup or 3.5 oz)

1 tsp baking powder

2 eggs

80 g sugar (1/3 cup + 1 tbsp or 2.8 oz)

80 g brown sugar (1/3 cup + 1 tbsp or 2.8 oz)

TOOLS AND EQUIPEMENT

bowl

electric mixer or stand mixer

plastic wrap

baking sheet

parchment paper

MELT CHOCOLATE AND BUTTER

Melt the chocolate and butter together. Set aside and cool to room temperature.

COMBINE EVERYTHING TOGETHER

In a small bowl combine all-purpose flour, baking powder and a pinch of salt. In a large bowl or in a bowl of a stand mixer beat the eggs, white and brown sugar until you get a nice, pale mixture. Add the melted chocolate and butter and continue to mix. While constantly mixing with an electric mixer or in a stand mixer gradually add in the dry ingredients to get a nice, thick mixture.

COOKIE DOUGH REST

Divide the cookie dough in half and wrap in plastic wrap. Place in the fridge for 2 - 3 hours (or overnight) or place in a freezer for 1 hour.

TIP

[It's easier to work with a chilled cookie dough.](#)

SHAPE INTO COOKIES

Preheat your oven to 180 °C / 350° F. Between your hand roll the dough in a walnut sized ball. (approx. 3 cm in diameter or 20g). Place on a large baking sheet, lined with parchment paper. Make sure to leave enough space between each cookie, because they will spread. Gently press the cookie down just to prevent them from rolling.

BAKE

Place the baking sheet with cookies in your oven and bake for

about 10 minutes at 180 °C / 355 °F. Transfer baked chocolate brownie cookies to a wire rack to cool. Serve or store in a cookie box for up to 14 days.