

Foodnity Recipes

Fudgy Brookies – Moist Brownie Cookie Hybrid

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, melted
- [ ] 1 cup dark cocoa powder
- [ ] 1 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup all-purpose flour
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1 cup chocolate chips

Instructions

1. Preheat oven to 350°F (175°C) and line a 9-inch square pan with parchment.
2. In a large bowl, whisk melted butter, cocoa powder, brown sugar, and granulated sugar until glossy.
3. Add eggs one at a time, whisking gently; stir in vanilla extract.
4. Sift flour, baking powder, and salt together; fold into the wet mixture until just combined.
5. Fold in chocolate chips, then spread batter evenly in the prepared pan.
6. Bake for 18-20 minutes, until the top springs back lightly. Let cool 10 minutes before slicing.

Nutrition per serving

310 kcal	4 g	34 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the edges brown too quickly, tent with foil halfway through baking.
- For extra fudginess, add an extra 2 tbsp melted butter to the batter.
- You can swirl in a spoonful of caramel for a caramel-marble effect.