

Foodnity Recipes

Salted Brownie Crinkle Cookies Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 cup all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1/2 cup powdered sugar, for coating
- [ ] 1 tsp flaky sea salt, for topping

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream together the butter and brown sugar until light and airy, about 3 minutes.
3. Add the eggs one at a time, mixing well after each, then stir in the vanilla.
4. Sift together cocoa powder, flour, baking powder, and salt; fold into the wet mixture just until combined.
5. Cover the dough, chill for 30-45 minutes.
6. Roll chilled dough into 1-inch balls, roll each ball in powdered sugar, place on the sheet, and sprinkle a pinch of flaky sea salt on top.
7. Bake for 10-12 minutes, until the tops are set and the edges begin to crack. Let cool on the sheet for 5 minutes before transferring to a wire rack.

Nutrition per serving

180 kcal	2 g	24 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix after adding flour; it can make the cookies tough.
- If you prefer a deeper chocolate flavor, add an extra tablespoon of cocoa powder.
- For a festive twist, drizzle melted white chocolate over cooled cookies.