

Brookie Cookies

Recipe by Isabel

Course: **Cookies, Cookies with Chocolate**

Servings	Prep time	Cooking time	Total time
12 servings	20 minutes	12 minutes	32 minutes

Ingredients

Brownie Cookie Dough:

114 g (1/2 cup) unsalted butter, room temperature

150 g (3/4 cup) light brown sugar, packed

50 g (1/4 cup) granulated sugar

1 large egg, room temperature

1 tsp vanilla extract

29 g (1/4 cup) Dutch-process cocoa powder

125 g (1 cup) all-purpose flour, spooned and leveled

3/4 tsp baking soda

1/2 tsp salt

149 g (3/4 cup) semi-sweet chocolate chips

Chocolate Chip Cookie Dough:

344 g (2 3/4 cups) all-purpose flour

1 tsp cornstarch

1 tsp baking soda

1 tsp salt

227 g (1 cup) unsalted butter, cold and cubed

150 g (3/4 cup) light brown sugar, packed

133 g (2/3 cup) granulated sugar

1 egg, plus 1 egg yolk, room temperature

1 tbsp vanilla extract

224 g (1 1/4 cups) semi-sweet chocolate chips

Flaky sea salt for sprinkling, optional

Directions

- 1 Preheat Oven:** Preheat your oven to 175°C (350°F). Line two cookie sheets with parchment paper.
- 2 Make the Brownie Cookie Dough:** In the bowl of a stand mixer, cream together the butter and brown sugar on medium speed until light and fluffy, about 3 minutes. Add the egg and vanilla extract, mixing until well combined. Sift the cocoa powder, flour, baking soda, and salt into the mixture. Mix on low speed until just combined. Fold in the chocolate chips with a large spatula.
- 3 Form the Cookies:** Scoop the brownie cookie dough and the chocolate chip cookie dough into balls, making the chocolate chip cookie dough balls slightly larger than the brownie cookie dough balls. Press one brownie cookie dough ball and one chocolate chip cookie dough ball together, then roll them into one uniform ball. Place on the prepared cookie sheet, about 2 inches apart.
- 4 Bake the Cookies:** Bake the cookies for 9 minutes, or until the edges are set and the tops are fluffy and slightly underbaked. Do not overbake! Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
- 5 Finish and Enjoy:** If desired, sprinkle the warm cookies with flaky sea salt. Enjoy your delicious brookie cookies!