

Treasure Barrel

Brookies: Chewy Cookie and Fudgy Brownie Bars

20 min Prep time	**35 min** Cook time	**55 min** Total time
20 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup (2 sticks) unsalted butter, melted
- [ ] 1 3/4 cups granulated sugar
- [ ] 2 large eggs
- [ ] 1 teaspoon vanilla extract
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 1/2 teaspoons baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1 cup semi-sweet chocolate chips
- [ ] 1/2 cup chopped walnuts or pecans (optional)

Instructions

1. First things first, let's get that oven preheated to 350°F (175°C). Now, take your 9x13 inch baking pan and line it with parchment paper. I always make sure to leave a little overhang on the sides—it's a lifesaver for lifting the bars out later without any fuss.

2. In a nice large mixing bowl, go ahead and combine your melted butter and granulated sugar. Use your electric mixer and beat them together for about 2-3 minutes. You're looking for the mixture to be well combined and just a bit lighter in color, yeah?

3. Now, beat in the eggs one at a time. I've found it's best to make sure each egg is fully incorporated before you add the next one, then simply stir in the vanilla extract. It smells so wonderful at this stage.

4. While that's resting, grab a separate medium bowl and whisk together the flour, cocoa powder, baking powder, and salt. I like to do this just to make sure all those dry ingredients are evenly distributed—no little clumps of salt, thank you very much.

5. Gradually add those dry ingredients into your wet mixture. Keep the mixer on low speed and stop the moment they are just combined. Honestly, be careful not to overmix here; if you do, the brookies can get a bit tough, and we want them soft.

6. Now comes the best part! Stir in your semi-sweet chocolate chips and those chopped walnuts or pecans if you're using them. Just give them a gentle fold to make sure they're distributed evenly throughout the batter.

7. Pour the batter into your prepared pan and spread it out evenly. If you're feeling fancy, you can take a knife and swirl the batter lightly for a lovely marbled effect. It's a small touch, but it looks so pretty.

8. Bake for 30-35 minutes. You'll know they're done when a toothpick in the center comes out with a few moist crumbs. The edges should be set, but look, the center might still seem a tiny bit soft—that's actually exactly what we want.

9. This is the hard part: let the brookies cool completely in the pan on a wire rack. I know it's tempting, but cooling is just crucial for getting those clean cuts and the perfect texture before you lift them out with the parchment.

10. Finally, cut them into squares or bars. Now you can just sit back and enjoy your homemade brookies!

Nutrition per serving

310 kcal	5 g	34 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Parchment paper is really the secret to a stress-free cleanup and perfect removal.
- The center should remain slightly soft for that signature fudgy texture.
- Ensure the butter is melted but not boiling hot when mixing with sugar.