

Treasure Barrel

Brownie Cookies

Soft, chocolatey brownie cookies with a tender crumb and a hint of vanilla.

20 min Prep time	**12 min** Cook time	**32 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Base

- [ ] 1 cup unsalted butter, melted
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 teaspoons vanilla extract
- [ ] 1/2 cup buttermilk, room temperature
- [ ] 3/4 cup unsweetened cocoa powder
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 teaspoon baking powder
- [ ] 1/2 teaspoon salt

Add-Ins

- [ ] 1 cup semi-sweet chocolate chips
- [ ] 1/2 cup chopped walnuts (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, whisk melted butter with brown and granulated sugars until smooth, then stir in eggs one at a time, followed by vanilla and buttermilk.
3. Sift together cocoa, flour, baking powder, and salt; gradually fold the dry mixture into the wet until just combined.
4. Gently stir in chocolate chips and walnuts, if using. Scoop dough onto the prepared sheets, spacing them about 2 inches apart.
5. Bake for 10-12 minutes, until the tops look set but the centers still wobble slightly. Let cool on the sheet for a minute, then transfer to a wire rack.

Nutrition per serving

350 kcal	5 g	45 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Avoid over-mixing; it can make the cookies tough.
- If you prefer a fudgier center, reduce the flour by 2 tablespoons.
- For an extra glossy finish, brush tops with a light glaze of melted chocolate after cooling.