

Brownie Cookies

written by The Recipe Exchange | August 31, 2017

Ingredients

2 $\frac{1}{4}$ cup flour
2/3 cup cocoa powder
1 tsp baking powder
1 cup butter
3/4 cup brown sugar
1/2 cup white sugar
2 extra large eggs
2 tsp vanilla
1 cup semisweet chocolate chips
1 1/2 cups roughly chopped walnuts

Directions

Sift together the flour, cocoa and baking powder. Set aside.

Cream the butter, vanilla extract and sugars well, before adding the eggs one at a time and beating until light and fluffy.

Fold in the dry ingredients and when they are almost mixed in fold in the chocolate chips and walnuts. Try not to over mix the dough which will be quite stiff.

Roll the dough in 1 inch balls and place them 2 inches apart on a parchment paper lined cookie sheet. Press the dough balls down slightly with the bottom of a drinking glass.

Bake at 350 degrees F for 9-11 minutes, being careful not to over bake them.

Cool on the sheet for a few minutes before transferring the cookies to a wire rack and letting them cool completely.