

FUDGY OVERSIZED BROWNIE COOKIE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 1 serving

2 tablespoons unsalted butter, softened to room temperature
2 tablespoons granulated sugar
2 tablespoons packed light or dark brown sugar
2 tablespoons beaten egg (crack egg, beat it then use 2 tablespoons)
½ teaspoon pure vanilla extract
¼ cup all-purpose flour
2 tablespoons natural unsweetened cocoa powder
½ teaspoon baking soda
¼ teaspoon salt
¼ cup chocolate chips and 1 tablespoon, divided
Optional - sprinkles

Directions:

- Preheat the oven to 350 degrees F
- Line a cookie sheet with parchment paper or silicone baking mat and set aside
- In a medium size bowl, mix the softened butter and sugars together with a spoon or fork until creamed
- Mix in the egg and vanilla
- In a separate small bowl, mix the flour, cocoa powder, baking soda, and salt
- Pour the dry ingredients into the wet ingredients and mix to combine
- Fold in ¼ cup chocolate chips
- Place the dough in the center of the baking sheet and mold into a tall ball using a spoon
- Dot the top of the cookies with 1 tablespoon of chocolate chips – add sprinkles if desired
- Bake for 14-15 minutes, or up to 16 minutes
- The cookie will appear very soft, but will firm up as it cools
- Allow to cool completely on baking sheet