



BROWNIE COOKIES

By: Latifat Bakare

INTRO

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Grade: 11th

Fav Quote: "If you want the rainbow, you gotta put up with the rain" -unknown

INGREDIENTS

- 1 ½ c choc chips
- ¼ c butter
- 2 eggs
- ½ c brown sugar
- ½ c white sugar
- 1 tsp vanilla extract
- ⅔ c flour
- Pinch salt
- 1 tsp baking soda
- 2 tbsp cocoa

STEPS

- 1) Put a cup of semisweet chocolate chips in a bowl, along with $\frac{1}{4}$ cup of butter.
- 2) Put in the microwave for about 20-25 secs.
- 3) In a separate bowl, put two large eggs, $\frac{1}{2}$ cup of brown and white sugar and a teaspoon of vanilla extract.
- 4) Using a mixer, mix for about 2 minutes on high speed, until the mixture is pale.
- 5) Incorporate the cool, chocolate mixture into the one that was just made.
- 6) Sift in $\frac{2}{3}$ cup of flour , a pinch of salt, a teaspoon of baking powder, and 2 tablespoons of cocoa powder.
- 7) Mix them together and then add $\frac{1}{2}$ cup of chocolate chips.
- 8) Leave in fridge for 30 minutes.
- 9) Take out a baking sheet and put parchment paper on top. Then, using an ice cream scooper, put 5-6 scoops on the parchment paper. Flatten a little using hands to help cook evenly.
- 10) Put in oven for at 350 degrees for 12-15 minutes.
- 11) Take out of oven and let it cool for about 5 minutes.
- 12) Add a little salt on top and you're done!