



Brownie Cookies



36 cookies



20 minutes

ingredients

½ cup butter

4-1oz squares unsweetened chocolate, chopped
(or ½ cup cacao powder)

3 cups semisweet chocolate chips, divided

1 ½ cups gluten-free flour

½ TSP baking powder

½ TSP salt

4 large eggs

1 ½ cups sugar

2 TSP vanilla extract

Add-ins:

2 cups chopped pecans, toasted (optional)

Crushed peppermint candy (optional)

directions

1. Preheat your oven to 350°F. Line baking sheets with parchment paper.
2. In a heatproof bowl, melt the butter, unsweetened chocolate (or cacao powder), and 1 cup of the semisweet chocolate chips over a double boiler or in the microwave in 20-second intervals. Stir until smooth. Set aside to cool slightly.
3. In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
4. In a large bowl, beat the eggs, sugar, and vanilla extract until pale and fluffy (about 2–3 minutes). Gradually mix in the melted chocolate mixture.

directions continued

5. Slowly add the dry ingredients to the wet mixture and stir until just combined. Fold in the remaining 2 cups of semisweet chocolate chips and any optional add-ins (if using).
6. Drop tablespoon-sized portions of the dough onto the prepared baking sheets, spacing them about 2 inches apart.
7. Bake for 8–10 minutes, or until the edges are set but the centers are still slightly soft. Do not overbake, as they should remain fudgy. Let the cookies cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

notes from kristen

enjoy!

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