

Fudgy Chocolate Brownie Cookies

Ingredients

1/2 c Cocoa Powder
1 c Sugar
1/2 c Unsalted Butter (melted)
3 T Vegetable Oil
1 Egg
2 t Vanilla Extract
1 1/3 c Flour
1/2 t Baking Powder
1/2 t Salt
1/3 c Semi-Sweet Chocolate Chips

Instructions

- 1.Preheat oven to 350°F (175°C). Line 2 cookie sheets or baking trays with parchment paper (baking paper).
- 2.In a medium-sized bowl, mix together the cocoa powder, white sugar, butter and vegetable oil. Beat in egg and vanilla until fully incorporated.
- 3.In another bowl add the flour, baking powder, and salt then stir to combine. Stir the dry ingredients into the wet ingredients until a dough forms. Fold in the chocolate chips.
- 4.Scoop out 1-2 tablespoonful of dough with a cookie scoop, and place onto prepared baking sheets. Press them down as thick or thin as you want your cookies to come out.
- 5.Bake in hot preheated oven for 10-12 minutes. The cookies will come out soft from the oven but

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will harden up as they cool. (Be careful not to over bake as they will dry out.)

6.Allow to cool on the cookie sheet for 10 minutes before transferring to wire racks to cool.