

THE CULINARY

Playground



Chocolate Brownie Cookies

Makes about 12

5 tablespoons butter, softened
1/2 cup white sugar
2 tablespoons egg beaters
1/2 teaspoon vanilla extract
1/2 cup all-purpose flour
3 tablespoons unsweetened cocoa powder
1/4 teaspoon baking soda
1/8 teaspoon salt
Optional mix in; 2 heaping tablespoons chocolate chips (any variety),
crushed andes candies or heath bar bits

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together butter and sugar just until combined, no more than a minute.

Beat in egg beaters and vanilla, again just until combined.

Combine flour, cocoa, baking soda, and salt in a small bowl and whisk with a fork; stir into the creamed mixture until just blended. Stir in mix- ins if using.

Chill dough in the fridge for an hour (to help cookies from spreading when baked)

Drop by spoonfuls or small cookie dough scoop onto ungreased cookie sheets.

Bake for 10-12 minutes in the preheated oven.

Cookies should be firm on the edges and still a bit wet in the center.

Cool for a couple of minutes on the cookie sheet before transferring to wire racks to cool completely.