

# Chocolate Brownie Cookies

Slightly adapted from [williams-sonoma.com](http://williams-sonoma.com)  
Printed from [www.practicalmagic.blog](http://www.practicalmagic.blog)

Whisk together and set aside	1/2 C All-purpose flour
	1/4 t Baking powder
	1/4 t Salt
In a heavy saucepan over low heat, melt together	2 oz Unsalted butter
Whisk continuously. Once melted, remove from the heat.	12 oz Semisweet or bittersweet chocolate, chopped
Whisk in	3/4 C Firmly packed brown sugar
	2 Eggs
	1 t Vanilla extract
Whisk in the flour mixture until just blended.	
Stir in until evenly distributed.	1 C Chocolate chips
Transfer the dough to a wide, shallow bowl and refrigerate for 30 minutes. Position a rack in the middle of the oven and preheat to 350°F. Line 2 baking sheets with parchment paper. Drop rounded tablespoonful's of the dough onto the prepared sheets, spacing them about 1 1/2 inches apart. Bake until the cookies are set but still slightly soft in the center, 10 to 12 minutes. Allow to cool on the baking sheets for about 5 minutes and then transfer the cookies to wire racks to cool.	

## Notes:

- Makes about 24 cookies.
- Store in an airtight container in the refrigerator for up to 5 days or in the freezer for up to 1 month.