

Bosch x Kitchen Stories Easy Brownie Cookies Recipe

Pieces: 10

Difficulty: Easy

Preparation: 15 min.

Baking: 15 min.

Resting: 60 min.

Ingredients:

- 7 ¾ oz bittersweet chocolate
- 4 tbsp unsalted butter
- 1/3 cup flour
- ¼ tsp baking powder
- ¼ tsp salt
- 2 eggs
- 1/3 cup sugar
- ¼ cup chocolate chips

Utensils:

- Heatproof bowl
- Saucepan
- Rubber Spatula
- Bowl (small)
- Large bowl
- Hand mixer with beaters
- Oven
- Ice cream scoop
- Parchment paper
- Baking sheet

Directions

1. Add some water to a saucepan and bring to a simmer. Place a heatproof bowl on top of the saucepan, making sure it doesn't touch the simmering water underneath. Add chocolate and butter to the bowl, allow to melt, stirring occasionally, then remove from the heat and set aside.
2. In a small bowl, mix together flour, baking powder, and salt. Beat eggs and sugar until foamy, approx. 3 min. in a large bowl. Stir in melted chocolate and then fold in flour mixture. Stir in chocolate chips and chill in the fridge for at least 1 hr.
3. Preheat the oven to 180°C/360°F. Line a baking sheet with parchment paper. Use an ice cream scoop to transfer scoops of the batter to the lined baking sheet. Bake for approx. 15 min. Enjoy!

