

Long Livo

Brookies – Easy Cookie-Brownie Bites

20 min Prep time	**30 min** Cook time	**50 min** Total time
16 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Brownie Batter

- [ ] 1 cup (2 sticks or 226g) unsalted butter, melted
- [ ] 1 3/4 cups (350g) granulated sugar
- [ ] 2 large eggs
- [ ] 1 teaspoon vanilla extract
- [ ] 1/2 cup (60g) unsweetened cocoa powder
- [ ] 1 1/2 cups (192g) all-purpose flour
- [ ] 1 teaspoon baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1 cup (120g) chocolate chips (semi-sweet or milk chocolate)

Oat Cookie Topping

- [ ] 1 cup (113g) rolled oats
- [ ] 1/2 cup (60g) brown sugar, packed
- [ ] 1/4 teaspoon baking soda
- [ ] 1/4 teaspoon salt
- [ ] 1/4 cup (57g) unsalted butter, softened

Instructions

1. First things first, go ahead and preheat your oven to 350°F (175°C). Line a 9x13 inch baking pan with parchment paper; I always leave a little overhang on the sides, it makes lifting the whole thing out so much easier later.
2. Grab a large mixing bowl and combine your 1 cup (2 sticks or 226g) unsalted butter, melted, with 1 3/4 cups (350g) granulated sugar. Give it a good whisk until it's all well combined.
3. Now, add the 2 large eggs one at a time. I find it's best to whisk well after each egg is in there. Then, just stir in that 1 teaspoon vanilla extract for a little warmth.
4. In a separate bowl, whisk together your 1/2 cup (60g) unsweetened cocoa powder, 1 1/2 cups (192g) all-purpose flour, 1 teaspoon baking powder, and 1/2 teaspoon salt. Gradually stir these dry ingredients into the wet mix. Honestly, just mix until combined—don't overdo it or the brownies get tough.
5. Gently fold in 1 cup (120g) chocolate chips. Pour about half of this rich brownie batter into your prepared pan and spread it out evenly.
6. In a small bowl, cream together 1/4 cup (57g) unsalted butter, softened, and 1/2 cup (60g) brown sugar, packed, until it's light and fluffy. Mix in 1 cup (113g) rolled oats, 1/4 teaspoon baking soda, and 1/4 teaspoon salt until it's all combined.

7. Now for the fun part: drop spoonfuls of that oat cookie dough over the brownie batter. Well, look, don't worry if you don't cover every single spot—it's actually quite lovely when some of the brownie peaks through.

8. Carefully swirl the cookie dough into the brownie batter using a knife or a toothpick. Just a gentle touch here; you want to keep those distinct, pretty swirls.

9. Pop them in the oven for 25-30 minutes. You'll know they're ready when a toothpick in the center comes out with moist crumbs. The edges should be set, but the center should still be a little gooey.

10. Let the brookies cool completely in the pan—I know it's hard to wait, but trust me. Then, lift them out using the parchment paper and cut them into squares to serve.

Nutrition per serving

380 kcal	5 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Be very careful not to overbake; a slightly gooey center is the secret to that perfect texture.
- Parchment paper overhang is essential for a clean removal from the 9x13 pan.
- The swirling process is more about aesthetics, so feel free to be creative with your patterns.