

15 MIN SINGLE SERVE BROOKIE

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COOKIE + BROWNIE = BROOKIE



Can't choose between a brownie and a cookie? Make my single serve brookie! One fudgy, chewy chocolaty cookie with that perfectly crisp exterior, this decadent recipe is made with no eggs in **under 15 minutes**, perfect for those sweet cravings!

Serves: 1

Prep Time: 5 minutes

Cook Time: 9-11 minutes

Ingredients:

- 1 tbsp dark chocolate chips
- 1 tbsp butter
- 1/2 tbsp powdered white sugar
- 1/2 tbsp brown sugar
- 3/4 tbsp milk
- pinch of instant coffee (1/16 tsp)
- few drops of vanilla essence
- 2 + 1/2 tbsp all purpose flour
- 1/2 tsp cocoa powder
- 1/2 tsp cornstarch
- pinch of baking soda (1/16 tsp)
- 1 tbsp dark chocolate chips
- 3 walnuts, chopped
- flaky sea salt for topping

Directions:

- In a microwave-safe bowl, combine dark chocolate chips (for melting) and butter. Microwave for 30 seconds and then mix until the chocolate melts completely.
- Add powdered sugar (a mixture of brown and white), milk, instant coffee and a few drops of vanilla extract to the bowl. Whisk well to dissolve the sugar completely while incorporating air into the batter.
- Sift in all purpose flour, cocoa powder, cornstarch and baking soda. Gently fold the dry ingredients into the wet mixture.
- Add the remaining dark chocolate chips (for texture) and chopped walnuts. Fold them in.
- Transfer the cookie dough onto a parchment paper and shape it gently into a circle with your fingers or with the help of a spatula/spoon.
- **Airfry:** 175°C for 8-9 minutes or **bake in oven:** 180°C and bake for 11-13 minutes.
- Shape the cookie with the help of a bowl while it is still hot to get it perfectly round.
- Let cool for a few minutes (or not) before topping with flaky sea salt and serving!