

# Fudge Brownie Cookies

MAKES ABOUT 4 DOZEN

## Ingredients:



1/2 CUP MELTED  
BUTTER



1 CUP SUGAR



1 1/3 CUPS FLOUR



2 TSP VANILLA  
EXTRACT



1 EGG



1/3 CUP  
CHOCOLATE CHIPS



1/2 TSP  
BAKING POWDER



3 TABLESPOONS  
VEGETABLE OIL



1/2 CUP COCOA  
POWDER



1/2 TSP SALT

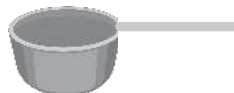
## Tools:



LARGE MIXING  
BOWL



MEDIUM MIXING  
BOWL



DRY  
MEASURING CUPS



SPATULA



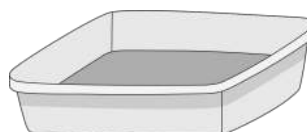
SPOON



MEASURING  
SPOONS



WHISK



COOKIE SHEET



STOVE/OVEN

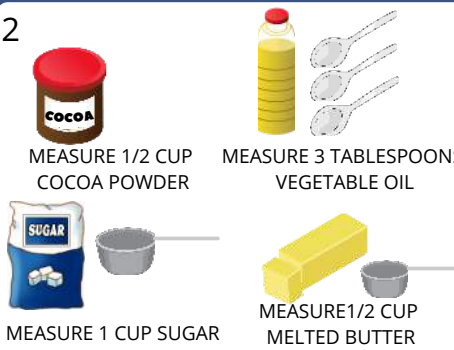
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## STEPS:

1 **350 F**  
PREHEAT OVEN

2



MEASURE 1/2 CUP COCOA POWDER

MEASURE 3 TABLESPOONS VEGETABLE OIL

MEASURE 1 CUP SUGAR

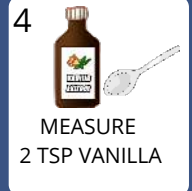
MEASURE 1/2 CUP MELTED BUTTER

3



IN A LARGE BOWL MIX TOGETHER THE COCOA POWDER, SUGAR, BUTTER, AND VEGETABLE OIL

4




MEASURE 2 TSP VANILLA

5



BEAT IN EGG AND VANILLA UNTIL FULLY INCORPORATED

6

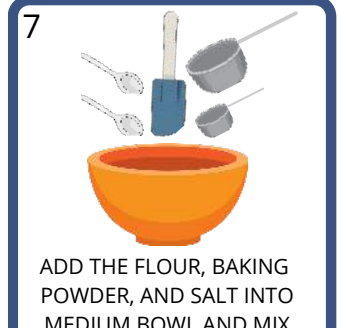


MEASURE 1 1/3 CUPS FLOUR

MEASURE 1/2 TSP BAKING POWDER

MEASURE 1/2 TSP SALT

7



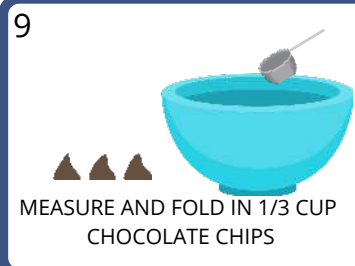
ADD THE FLOUR, BAKING POWDER, AND SALT INTO MEDIUM BOWL AND MIX

8



COMBINE DRY INGREDIENTS TO WET INGREDIENTS UNTIL DOUGH FORMS

9



MEASURE AND FOLD IN 1/3 CUP CHOCOLATE CHIPS

10




SCOOP TABLESPOONS OF DOUGH ONTO COOKIE SHEET

11



PRESS THEM DOWN TO DESIRED THICKNESS

12



BAKE FOR 10-12 MIN

13

ALLOW TO COOL ON THE COOKIE SHEET 10 MIN BEFORE ENJOYING

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## Grocery List:



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1 EGG



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1/2 TSP  
BAKING POWDER



3 TABLESPOONS  
VEGETABLE OIL



1/2 CUP COCOA  
POWDER



1/2 TSP SALT