



Brownie Cookies

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Yields: 25 cookies

Serving size: 1 cookie

Protein per serving: 0.3g

Calories per serving: 108

Ingredients:

- 225 g Taste Connections Multibaking Mix
- 40 g Chocolate Pudding, dry mix only
- 1 tsp Baking Soda
- 1 TBSP Cocoa Powder
- 1/2 tsp Salt, Table
- 8 TBSP Butter, softened
- 1/2 c Sugar, White Granulated
- 1/2 c Sugar, Brown, packed
- 1 tsp Vanilla Extract
- 25 g Lightly Mixed Large Egg
- 2 TBSP Water

Directions

1. Preheat oven to 375 degrees. Line a cookie sheet with parchment paper and set aside.
2. In a medium bowl combine the multibaking mix, chocolate pudding mix, baking soda, cocoa powder, and salt. Lightly whisk to combine. Set aside.
3. In the bowl of a stand mixer add the softened butter and the sugars and mix together until light and fluffy. Add the vanilla and mixed egg to the sugar mixture just until combined. Add half of the dry ingredients to the wet ingredients mixing just until combined. Add the other half of the dry ingredients and mix just until combined. Add one or two tablespoons of water and mix until combined.
4. Use a cookie scoop and place dough balls onto prepared cookie sheet, two inches apart. I fit 12 dough balls on my cookie sheet. Bake in oven for 10 to 12 minutes until edges are lightly browned. Do not over bake. Remove from oven and allow to cool on cookie sheet for 5 minutes before removing to a cooling rack.