



## PALEYFAMILY Screening

### WATCH PARTY RECIPE

# FUDGY BROWNIE CRINKLE COOKIES



Please make sure to always have adult supervision during arts and crafts.

### INGREDIENTS

- 7 oz 70% cacao dark chocolate chopped
- ½ cup unsalted butter
- ¾ cup granulated sugar
- ½ cup light brown sugar
- 2 large eggs
- ½ tsp vanilla extract
- 1 cup all-purpose flour
- 2 tbsp cocoa powder unsweetened natural or dutch-processed
- 1 tbsp black cocoa powder (see notes)
- 1 tsp baking powder
- ½ tsp coarse sea salt
- garnish: flaky sea salt

### INSTRUCTIONS

1. Preheat the oven to 350°F (180°C) and line two baking sheets with parchment paper. In a medium bowl, whisk together the flour, cocoa powder, black cocoa, baking powder, and salt until combined, then set aside.
2. Place the butter and chopped chocolate in a heatproof bowl and set over a pan of gently simmering water to create a double boiler. Stir occasionally until the chocolate is fully melted. Then remove the bowl from the heat and set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment or in a large bowl using an electric hand mixer, whisk together the eggs, sugars, and vanilla for 5-6 minutes on medium-high speed.
4. With the mixer on, pour in the slightly cooled chocolate mixture and mix until smooth. Sift in the dry ingredients and use a rubber spatula to gently fold until just combined.
5. Using a 3-tbsp cookie scoop, drop 6 cookies on each prepared pan. Make sure to leave plenty of space between each cookie as they will spread when they bake.
6. Sprinkle each cookie with a little flaky sea salt and then bake one tray at a time for 12-13 minutes. The cookies will be soft so allow them to cool on the baking trays for at least 15 minutes before removing from the tray to cool completely.

**Notes:** Black Cocoa Powder: Black cocoa is an ultra-dutch processed cocoa powder meaning all the acidity has been neutralized. The result is a cocoa powder that's completely mellow, non-bitter, and very black. (Think: Oreo cookies) You can replace the black cocoa with an equal amount of regular or dutch processed cocoa if that's all you have on hand, however, the final taste of the brownie cookies, while still delicious, will be a little different.