



Chocolate Lava Brownie Cookies



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Philly Steak Cheese Fries

Introduction

If you're a chocoholic, get ready to indulge in the ultimate sweet treat! These Chocolate Lava Brownie Cookies feature a rich, gooey center that melts in your mouth with every bite. With their brownie-like texture and a delightful explosion of chocolate, these cookies promise to satisfy your cravings and leave you yearning for more. Perfect for special occasions or just a cozy night in, these cookies will take your dessert game to the next level.

Ingredients

1/2 cup unsalted butter
12 ounces semi-sweet chocolate chips
1/2 cup granulated sugar
1/2 cup brown sugar, packed
2 large eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1/4 cup cocoa powder
1 teaspoon baking powder
1/2 teaspoon salt
Additional chocolate chips for filling

Prep Time

25 minutes

Cook Time, Total Time, Yield

Cooking Time: 12 minutes

Total Time: 37 minutes

Yield: 18 cookies

These Chocolate Lava Brownie Cookies are not just a treat; they are an experience. Get ready to enjoy the bliss that each bite brings!



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (177°C).

Step 2: Melt Butter and Chocolate

In a small saucepan or microwave-safe bowl, melt 1/2 cup of unsalted butter and 12 ounces of semi-sweet chocolate chips together. Allow the mixture to cool slightly.

Step 3: Combine Sugars and Eggs

In a mixing bowl, whisk together 1/2 cup of granulated sugar, 1/2 cup of packed brown sugar, 2 large eggs, and 1 teaspoon of vanilla extract. Stir this mixture into the cooled chocolate and butter mixture.

Step 4: Sift Dry Ingredients

Sift in 1 cup of all-purpose flour, 1/4 cup of cocoa powder, 1 teaspoon of baking powder, and 1/2 teaspoon of salt into the wet ingredients. Gently fold the mixture to combine until no dry flour remains.

See also BLT Pasta Salad

Step 5: Chill the Dough

Chill the dough in the refrigerator for 15 minutes to make handling easier.

Step 6: Form the Cookies

Using your hands, form the chilled dough into balls. Insert a few

additional chocolate chips into the center of each ball and place them on a baking sheet lined with parchment paper.

Step 7: Bake the Cookies

Bake in the preheated oven for 10-12 minutes, until the tops are glossy and cracked.

Step 8: Cool the Cookies

Allow the cookies to cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.

Notes

Storage

Store the cookies in an airtight container at room temperature for up to 5 days.

Serving Suggestions

These cookies are delightful served warm. Consider pairing them with a scoop of vanilla ice cream for an extra treat!

Baking Time Variations

Oven temperatures may vary, so keep an eye on the cookies while baking. They should have a soft, gooey center for the lava effect.

Additional Tips

For even richer flavor, consider using dark chocolate chips or adding a pinch of espresso powder to enhance the chocolate taste.



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Cook techniques

Melt chocolate and butter

Melt the unsalted butter and semi-sweet chocolate chips together over low heat or in the microwave, stirring until smooth. Allow the mixture to cool slightly before incorporating it into the batter.

Whisking ingredients

Whisk together granulated sugar, brown sugar, eggs, and vanilla extract thoroughly to ensure a uniform sweetness and to help create a light texture in the cookies.

Sifting dry ingredients

Sift together all-purpose flour, cocoa powder, baking powder, and salt. Sifting helps to aerate the flour and remove lumps, ensuring a smoother batter.

See also Lemon Oil Cake

Chilling the dough

Chill the dough for 15 minutes after mixing. This makes it easier to handle and helps the cookies maintain their shape while baking.

Forming cookie balls

Roll the dough into balls and insert a few extra chocolate chips in the center of each ball before placing them on the baking sheet to create that gooey lava center.

Baking the cookies

Bake until the tops become glossy and cracked, typically for 10-12 minutes. Overbaking will lead to a firmer center instead of the desired lava effect.

Cooling the cookies

Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack. This allows them to set slightly while still warm and helps retain their gooey center.

FAQ

Can I use different types of chocolate?

Yes, you can substitute semi-sweet chocolate with dark or milk chocolate, depending on your preference. Just be aware that the flavor and richness may vary.

What can I do if my cookies spread too much?

If the cookies spread excessively, ensure that the dough is well-chilled before baking, and try adding a little more flour to achieve a stiffer dough.

How do I store leftover cookies?

Store any leftover cookies in an airtight container at room temperature for up to 5 days or in the refrigerator for up to a week. You can also freeze them for longer storage.

Can I make the dough ahead of time?

Yes, you can prepare the dough and chill it in the refrigerator for up to 2 days. Just roll the balls just before baking to ensure they stay fresh.

See also [Whipped Chocolate Cheesecake Parfaits](#)

What can I substitute for eggs in this recipe?

You can use unsweetened applesauce (1/4 cup per egg) or a flax egg (1 tablespoon ground flaxseed mixed with 2.5 tablespoons water) as an egg replacement, though it may slightly alter the texture.



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Conclusion

Indulging in these Chocolate Lava Brownie Cookies will surely satisfy any chocoholic's cravings. With their chewy exterior and gooey chocolate center, they are the perfect treat for any occasion. Whether enjoyed warm out of the oven or at room temperature, each cookie promises a delightful burst of chocolate that leaves everyone wanting more.

More recipes suggestions and combination

Peanut Butter Stuffed Cookies

Elevate your cookie experience by adding a rich peanut butter filling to each cookie. Simply insert a dollop of creamy peanut butter before baking for a delicious contrast.

Mint Chocolate Lava Cookies

Add a dash of peppermint extract to the cookie dough and use mint chocolate chips for a refreshing twist. These minty treats are perfect for the holiday season.

Nutty Chocolate Lava Cookies

Mix in chopped nuts such as walnuts or pecans to the dough for added texture and flavor. The crunch pairs beautifully with the gooey chocolate center.

Salted Caramel Brownie Cookies

Incorporate a spoonful of salted caramel in the center of the cookie along with chocolate chips. This combination creates a sweet and salty

explosion of flavor.

Chocolate Lava Lava Cake Cookies

Turn these cookies into mini lava cakes by baking them in muffin tins. Adjust the baking time slightly for an extra gooey center that mimics traditional lava cakes.



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