



Chocolate Brownie Cookies are crackly outside, gooey inside. Each one is a bite's worth of brownie, in cookie form.

Excellent

Chocolate Brownie Cookies

These cookies are really popular at our bakery, Grace Baking. A pastry bag is faster than a spoon for piping the cookie batter; use a #4 tip. It's okay to pipe the cookies close together; they won't spread much during baking. *Yields about 4½ dozen cookies.*

2 oz. (4 Tbs.) unsalted butter; more for the pan
12 oz. bittersweet chocolate, chopped
3 large eggs, at room temperature
¼ cup sugar
2 tsp. vanilla extract
1½ oz. (½ cup) all-purpose flour
¼ tsp. baking powder
¼ tsp. salt
4 oz. (1 cup) chopped toasted pecans

Position an oven rack on the center rung. Heat the oven to 350°F and line two baking sheets with parchment (or grease and flour the pan). In a double boiler over simmering water, melt the butter and chocolate. Stir to combine; let cool. In an electric mixer with the whisk attachment, beat the eggs and sugar on medium high to a ribbon consistency, 3 to 4 min. Take the bowl off the mixer. Add the cooled chocolate mixture and the vanilla; stir to combine. Sift the flour, baking powder, and salt together. Stir the flour mixture and the nuts into the batter; let the batter rest for 5 min. Spoon the batter into a pastry bag fitted with a #4 tip (or into a heavy-duty zip-top bag with one bottom corner snipped to create a ⅜-*inch* diagonal opening). For each cookie, pipe 1 Tbs. batter onto the lined baking sheet. While you pipe the second tray, bake the first until the cookies are puffed and cracked and the tops barely spring back when pressed, 8 to 10 min. The cracks should be moist but not wet. Cool the cookies on a wire rack.

Variation—Substitute 1½ tsp. mint extract for the vanilla and the nuts.