

# #5 Cheer-Me-Up Crinkle Brownie Cookies



Mouth-watering, brownie-like crinkle on the outside and the delicious soft texture on the inside - this is what these cookies are all about. To get this recipe right, time is crucial. Don't faff around, prepare all your ingredients and baking gear in advance and stick to the exact time frame given. This means that ingredients have to be mixed fairly quickly and the cookies have to go into the oven the moment they're ready. They're really worth that extra effort, I promise!

## DIRECTIONS

1. Grease two baking sheets or line them with baking paper. Place the flour, cocoa powder, baking, instant coffee (if using) and salt in a bowl and mix them together.
2. Put the butter and chocolate in a heatproof bowl set over a pan with simmering water. (Make sure the water doesn't touch the bottom of the bowl.) Melt the butter and chocolate on low heat stirring occasionally. Once melted, well combined, smooth and glossy, take the pan off the heat and set aside. Try not to dip and lick your fingers in it like I do!
3. Preheat the oven to 160°C fan/180°C/gas mark 4. In a separate medium bowl put the eggs and sugars together and with an electric whisk beat them for 5 minutes. (I find setting timer on my phone helpful at this stage.) As soon as the eggs are done, slowly pour the chocolate mixture into the beaten eggs followed by the vanilla extract. Mix for another minute.
4. Fold in all dry ingredients which you have (hopefully) prepared earlier. Mix only for a moment until all ingredients are just combined. Don't be tempted to overmix for you will knock out all the air you just created. By now the batter should be sticky and glossy, more like a cake batter than cookie dough.
5. Using an ice cream scoop or a spoon drop the mixture into balls onto the baking sheets.

## INGREDIENTS

Makes about 16 cookies  
(You'll need two baking sheets to be able to bake them all at the same time.)

- 120g plain flour
- 20g good quality cocoa powder
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 100g caster sugar
- 100g dark brown sugar
- 200g dark chocolate (70% cocoa mass), broken up
- 120g unsalted butter, roughly diced up
- 2 eggs
- 1 teaspoon vanilla extract or essence
- 1 tablespoon instant coffee (optional)

They will spread A LOT so make sure to leave at least 7 cm gaps between them. (I use an ice cream scoop 5 cm in diameter as I find this method the most time efficient. If you use a spoon, try to create fairly round shapes for that perfect circle cookie.)

6. Bake for 12 minutes. Don't worry if the cookies are domed during the baking, they will flatten later on. Despite looking undercooked and a bit too soft they are ready and need to be left to cool and firm up on the baking sheets for at least 10-15 minutes.



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