

16.3 oz Box Fudgy Brownie Cookies

Servings: 20 **Prep:** 10 min **Cook:** 10 min **Total:** 20 min

Ingredients

16.3 oz	fudge brownie mix *(1 box)*
1/4 cup	all-purpose flour *(¼ cup)*
1/4 cup	vegetable oil or canola oil *(¼ cup)*
2 unit	large eggs *(2 eggs)*
1/2 cup	semi-sweet chocolate chips *(optional mix-in)*

Instructions

1. Preheat your oven to 350°F (175°C) and line two cookie sheets with parchment paper.
2. In a large mixing bowl, thoroughly stir together the 16.3-ounce dry brownie mix and the ¼ cup of all-purpose flour.
3. Add the 2 large eggs and ¼ cup of vegetable oil. Stir firmly with a spatula or use an electric mixer until a very thick, sticky dough forms.
4. Gently fold in the chocolate chips or chopped nuts if you are using them.
5. Drop 2-tablespoon-sized rounded dough balls onto the prepared baking sheets, leaving about 2 to 3 inches of space between them.
6. Bake at 350°F for 8 to 11 minutes. Pull them out the moment the edges look set and the glossy tops just begin to form a matte, crinkled crust. The centers will still feel quite soft.
7. Let the cookies rest on the hot baking sheet for 3 minutes to firm up before transferring them to a wire rack to cool completely.

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