

Cosmic Brownie Cookies

Serving size: 24

Calories per serving: 174

Ingredients:

1/2 cup butter (room temperature)

1/2 cup packed light brown sugar

1/2 cup white granulated sugar

3 large eggs

2 tablespoons light corn syrup

1 tablespoon pure vanilla extract

3 3/4 cups all-purpose flour

1 cup cocoa powder

1 tablespoon cornstarch

2 teaspoons baking soda

1 teaspoon Kosher salt

Topping

2/3 cup heavy cream

2 cups semi sweet chocolate chips

1/3 cup rainbow coated chocolate chips (for garnish)



Directions:

Preheat the oven to 350 degrees Fahrenheit. Line the cookie sheets with parchment paper.

Combine flour, cocoa, cornstarch, baking soda, and salt in a large mixing bowl. Whisk to mix and set aside.

In the Bosch mixer using the whips, cream the butter, white, and light brown sugar until it becomes light in color and fluffy.

Add in the three eggs, pure vanilla, and corn syrup mixing until completely mixed.

Change to the cookie paddles and continue beating while adding in the flour mixture until a soft cookie dough begins to form.

With a large ice cream scooper, scoop dough into your hands and roll into a ball. Place on the cookie sheet about 2 inches apart from the other dough

Use your hands to flatten the dough into the same size circles. Bake at 350 degrees for 15-17 minutes.

Pour the heavy cream into a small pot and bring to a simmer .

Pour hot cream over the chocolate chips into a small mixing bowl. Use a whisk to combine the heavy cream and chocolate chips until smooth.

Spoon the warm frosting on each cookie. Immediately sprinkle the rainbow coated chocolate chips on top.