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Brownie cookies

By: Cheryl
 "Cookies and brownies in one! Could life get any better? This dough requires chilling the dough overnight, keep this in mind while planning your cookie baking."



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12 ☒ US ☐ Metric

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Original Recipe Yield 2 dozen

Ingredients

3/4 cup vegetable [oil](#)
 2 cups white [sugar](#)
 2/3 cup cocoa powder
 2 cups all-purpose [flour](#)
 2 teaspoons baking powder
 4 eggs
 2 teaspoons vanilla extract
 1/2 cup chopped walnuts (optional)
 1/4 cup confectioners' sugar

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Directions

1. In a small mixing bowl combine flour and baking powder.
2. Beat oil, sugar, and cocoa together in a large mixing bowl. Add eggs to oil and cocoa mixture one egg at a time, beating well after each addition. Stir in vanilla. Mix in flour mixture. Fold in nuts if desired. Chill the dough overnight.
3. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheet.
4. Roll dough into walnut-size balls and roll each ball in confectioners' sugar.
5. Bake cookies for 12 to 15 minutes.

Nutritional Information [+](#)

Amount Per Serving Calories: **405** | Total Fat: **19.4g** | Cholesterol: **70mg**
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Reviewed on Apr. 9, 2006 by DONP17 [+](#)

Amazing recipe. Very little effort and great results. I cut the sugar by 1/2 cup and added...



Reviewed on Aug. 4, 2008 by Carrie [+](#)

I wasn't thrilled with these. They are fine if you HAVE to have something sweet, but I have...

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Recipes



★★★★★ Reviewed on Apr. 2, 2009 by [P. Hale](#) 
Delicious!!! They cook a little flat, but the dough itself is fabulous.
I could hardly get it...





★★★★★ Reviewed on Jan. 17, 2003 by [C HOLMES](#) 
I think this recipe is great. The people at work love it. It is easy to make. I have made...


★★★★★ Reviewed on May 8, 2003 by [Bam!](#) 
OMG these cookies are so GOOD!!! ive been making them so much now. they r my families fave...

★★★★★ Reviewed on Oct. 24, 2004 by [admoore72](#) 
Bland? Nu uh! They get a little messy when you're rolling them into balls, but they're...

★★★★★ Reviewed on Dec. 9, 2007 by [Sophie](#)  
A wonderful addition to the cookie repertoire. Thanks to Allrecipes.com!

★★★★★ Reviewed on Aug. 26, 2005 by [Sandra](#) 
very very sweet. plus you have to take the cookies out after about 8 mins so they dont get burned.

★★★★★ Reviewed on Jul. 13, 2005 by [PEOPLESBEAR1](#) 
This cookie recipe was good, although it is like the title says its more of a brownie than a...

★★★★★ Reviewed on May 19, 2005 by [FRIENDLYFOOD](#) 
This is a good basic recipe for such a cookie and does taste like a brownie but is chewier and...

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