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Brownie Mounds

By: Mary Turner

"If you crave brownies but not the longer baking time, try these quick chocolaty cookies shared by Mary Turner from Blountville, Tennessee. 'I usually make them for the holidays, but they're good any time of year,' she says."



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Prep Time:

15 Min

Cook Time:

20 Min

Ready In:

35 Min

Servings ([Help](#))

18



US



Metric

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Original Recipe Yield 18 servings

Ingredients

- 1/3 cup [butter](#), softened
- 3/4 cup [sugar](#)
- 1/3 cup light corn syrup
- 1 [egg](#)
- 3 (1 ounce) squares unsweetened chocolate, melted
- 1 teaspoon vanilla extract
- 1 2/3 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup chopped walnuts

Directions

- In a large mixing bowl, cream butter and sugar until light and fluffy. Add corn syrup and egg; beat well. Stir in chocolate and vanilla. Combine the flour, baking powder and salt; add to chocolate mixture; beat well. Stir in walnuts.
- Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until edges are firm. Remove to wire racks to cool.

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Reviewed on Feb. 20, 2009 by [Kim S.](#)

Took these to the office and they stamped to my desk to get them! Great recipe...just the...



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These do indeed resemble brownies in taste. I used 100% organic wheat flour, and other than...

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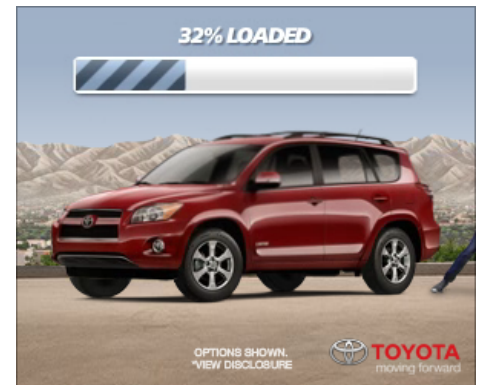
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Very simple to make. I had all of the ingredients already so no shopping! :) I made exactly as...




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Good although not as sweet as I expected. They tasted better once cooled off. Also, I found...


★★★★★ Reviewed on Dec. 19, 2008 by [ROYJEAN111](#) 
This is great!! I've made this cookie for over 30 years & it's wonderful. It's my oldest...


★★★★★ Reviewed on Mar. 13, 2008 by [MRSDAYCARE](#) 
These were very good. I followed the recipe (almost). I didn't have nuts so I used some...


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★★★★★ Reviewed on May 18, 2011 by [Nancy](#) 
Had a major craving for brownies, but wanted mini brownies. So happy to have come upon this...

★★★★★ Reviewed on Dec. 16, 2010 by [kstraw23](#) 
i was looking to stress-bake during finals without having to make a trip to the grocery store...

★★★★★ Reviewed on Dec. 8, 2008 by [Shannon](#) 
I was just browsing and came across this favorite, familiar recipe. My mother made these as...

★★★★★ Reviewed on Aug. 17, 2007 by [buttercup82381](#) 
This recipe was very good. Tasted just like little brownies. Might add frosting next time!!

- Brownie Mounds
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