

Chocolate Brownie Muffins - Fudgy, Rich, and Perfectly Portable

They're quick to whip up, satisfying to bite into, and absolutely irresistible served warm.



OVEN
350°F

TIME
22 min

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INGREDIENTS

For the Muffins:

¾ cup unsalted butter

1 cup granulated sugar

2 large eggs

1 tsp vanilla extract

¾ cup all-purpose flour

¾ cup unsweetened cocoa powder

... tsp baking powder

... tsp baking soda

... tsp salt

¾ cup semi-sweet chocolate chips (optional, but encouraged)

For the Topping:

... cup semi-sweet chocolate chips

1 tbsp unsalted butter

Step-by-Step Instructions:

1. Preheat the Oven:

2. Make the Muffin Batter:

3. Fill the Muffin Tin:

4. Bake the Muffins:

5. Make the Chocolate Drizzle (Optional but Recommended):

6. Serve and Enjoy:

My Favorite Ways to Serve These Muffins:

As a decadent dessert with a scoop of vanilla ice cream

Topped with crushed nuts or sea salt before baking for contrast

Wrapped individually for bake sales or gifting

With whipped cream and fresh berries for a plated treat

Tips From My Kitchen:

Use high-quality cocoa powder for the richest flavor.

Don't overmix the batter-this keeps the crumb tender and the texture brownie-like.

Add-ins welcome: Chopped nuts, white chocolate chips, or swirls of peanut butter make great variations.

Store them in an airtight container at room temp for up to 3 days-or freeze for longer.

FAQs:

Why You'll Make These Again and Again:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Line a 12-cup muffin tin with paper liners or lightly grease with butter or spray.
2. **Make the Muffin Batter:** In a microwave-safe bowl, melt the $\frac{1}{2}$ cup butter and let it cool slightly. Stir in the sugar until fully combined.
3. **Add the eggs,** one at a time, whisking well after each addition. Stir in the vanilla extract.
4. **In a separate bowl,** sift together the flour, cocoa powder, baking powder, baking soda, and salt.
5. **Gradually fold the dry ingredients** into the wet mixture, mixing until just combined. The batter will be thick. If you're using chocolate chips, fold them in gently now.
6. **Fill the Muffin Tin:** Divide the batter evenly among the prepared muffin cups, filling each about $\frac{2}{3}$ full. These don't rise dramatically, so a generous scoop is perfect.
7. **Bake the Muffins:** Bake for 18-22 minutes, or until a toothpick inserted in the center comes out with just a few moist crumbs. Don't overbake-slightly underdone centers keep them fudgy!
8. **Let the muffins cool** in the tin for 5 minutes, then transfer to a wire rack to cool completely.
9. **Make the Chocolate Drizzle (Optional but Recommended):** In a small microwave-safe bowl, combine $\frac{1}{4}$ cup chocolate chips and 1 tbsp butter. Heat in 20-second intervals, stirring between each, until fully melted and smooth.
10. **Use a spoon to drizzle the chocolate** over the cooled muffins for a rich, glossy finish.

11. Serve and Enjoy: These muffins are fantastic warm from the oven or at room temperature. Pair with a glass of milk, a cup of coffee, or tuck one into a lunchbox for a midday chocolate fix.
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19. Store them in an airtight container at room temp for up to 3 days-or freeze for longer.
20. FAQs: Q: Can I use cupcake liners instead of greasing the tin?A: Absolutely. Liners make cleanup easier and are especially helpful if you're planning to transport or gift them.
21. Q: Can I make these gluten-free?A: Yes! Just swap the flour for a gluten-free 1:1 baking blend. They'll be just as rich and delicious.
22. Q: Can I double this recipe?A: Totally. Just use two muffin pans or bake in batches, and extend the baking time slightly if needed.
23. Q: How do I know they're done?A: Insert a toothpick into the center-it should come out with moist crumbs, not wet batter.
24. Why You'll Make These Again and Again: Chocolate Brownie Muffins are the perfect union of two favorites-brownies and muffins-in one easy-to-make, easier-to-love recipe. Rich, chocolatey, and perfectly portioned, they're ideal for dessert, a sweet snack, or an afternoon pick-me-up.
25. Whether you drizzle them or keep them classic, one thing's for sure: they won't last long once they're out of the oven.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chocolate-brownie-muffins-fudgy-rich-and-perfectly-portable/>