

## Homemade Cosmic Brownies - Fudgy, Fun & Full of Nostalgia

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**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Brownies:

- 1 cup unsalted butter, melted
- 1½ cups granulated sugar
- 1 cup brown sugar
- 4 large eggs
- 1 tsp vanilla extract
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- ½ tsp baking powder
- ... tsp salt

½ cup mini marshmallows

1 cup rainbow sprinkles

For the Topping:

- 1 cup chocolate chips (semi-sweet or milk chocolate)

Step-by-Step Instructions:

- 1 Preheat & Prep:
- 2 Mix the Wet Ingredients:
- 3 Combine the Dry Ingredients:
- 4 Add the Extras:
- 5 Bake:
- 6 Make the Ganache Topping:
- 7 Finish & Cool:

Tips for Success:

Don't overbake-a slightly underdone center is key for that fudgy texture.

Use high-quality cocoa powder for a richer chocolate flavor.

Let the brownies cool completely before slicing for clean, sharp edges.

Want even more nostalgia? Add extra sprinkles after spreading the chocolate topping.

Serving Suggestions & Pairings:

A cold glass of milk

A scoop of vanilla ice cream

Or enjoy alongside: Chocolate Chip Cookie Dough  
Brownie Bombs for an over-the-top chocolate moment

Brownie Batter Dip for dipping fun

Rainbow Sprinkle Cookies to keep the colorful theme going

Storage & Make-Ahead Tips:

Room Temp: Store in an airtight container for up to 4 days.

## DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 350°F (175°C). Grease and line a 9x13-inch baking pan with parchment paper.
- 2. Mix the Wet Ingredients:** In a large mixing bowl, combine melted butter with granulated sugar and brown sugar. Whisk until smooth. Add eggs and vanilla, and stir until fully incorporated.
- 3. Combine the Dry Ingredients:** In a separate bowl, whisk together flour, cocoa powder, baking powder, and salt. Gradually stir the dry mix into the wet ingredients until a thick batter forms.
- 4. Add the Extras:** Fold in mini marshmallows and rainbow sprinkles for bursts of sweetness and fun color.
- 5. Bake:** Spread the batter evenly into the prepared pan. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs.
- 6. Make the Ganache Topping:** While the brownies bake, melt chocolate chips in a microwave-safe bowl in 20-second intervals, stirring until smooth.
- 7. Finish & Cool:** Once the brownies are out of the oven, immediately pour melted chocolate over the top and spread evenly. Let the brownies cool completely. Once set, slice into squares and enjoy!
- 8. Tips for Success:** Don't overbake—a slightly underdone center is key for that fudgy texture.
- 9. Use high-quality cocoa powder for a richer chocolate flavor.**
- 10. Let the brownies cool completely before slicing for clean, sharp edges.**

11. Want even more nostalgia? Add extra sprinkles after spreading the chocolate topping.
12. Serving Suggestions & Pairings: These brownies are perfect on their own but even better when part of a dessert spread. Pair with:
  13. A cold glass of milk
  14. A scoop of vanilla ice cream
  15. Or enjoy alongside: Chocolate Chip Cookie Dough Brownie Bombs for an over-the-top chocolate moment
  16. Brownie : Batter Dip for dipping fun
  17. Rainbow : Sprinkle Cookies to keep the colorful theme going
18. Storage & Make-Ahead Tips: Room Temp: Store in an airtight container for up to 4 days.
19. Fridge: Keep in the fridge for extra fudgy texture and up to 1 week.
20. Freezer: Freeze sliced brownies wrapped individually for up to 2 months. Let thaw at room temp before serving.
21. More Sweet Treats You'll Love: If you're a fan of rich, indulgent desserts, don't miss:
  22. No-Bake : Oreo Cream Pie - creamy, crunchy, and easy
  23. Chocolate : Chip Cookie Bites - quick and endlessly snackable
  24. Rainbow : Sprinkle Cookies - because sprinkles make everything better
25. Final Thoughts: These Homemade Cosmic Brownies are rich, fudgy, and topped with a colorful ganache layer that feels like a celebration in every bite. They're easy to make, wildly nostalgic, and totally crave-worthy. Perfect for birthdays, after-school snacks, or a little feel-good baking on a rainy day.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/homemade-cosmic-brownies-fudgy-fun-full-of-nostalgia/>