

## Rich Baileys Brownies - Fudgy, Creamy & Non-Alcoholic!

Brownies are already a beloved dessert, but these



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

For the Brownies:

1 box brownie mix (plus ingredients listed on the box, like eggs, oil, and water)

Replace ... cup water with milk or extra water to balance moisture

For the Buttercream:

1/2 cup salted butter, softened

1 teaspoon vanilla extract

2 1/2 cups powdered sugar, sifted

3 to 4 tablespoons heavy whipping cream

For the Ganache:

1/3 cup heavy whipping cream

1 cup semi-sweet chocolate chips

Optional: splash of vanilla or coffee extract for depth

### DIRECTIONS

1. ? 1. Prepare the Brownies: Preheat your oven according to your boxed brownie mix.
2. Line an 8x8-inch baking pan with parchment paper.
3. Prepare the batter per package instructions, swapping ... cup of water with milk or more water for added richness.
4. Bake according to box directions.
5. Cool completely in the pan before layering.
6. ? 2. Make the Buttercream: In a bowl, beat softened butter and vanilla extract until creamy.
7. Gradually add in the sifted powdered sugar.
8. Slowly mix in 3-4 tablespoons of heavy cream, beating until the mixture becomes light and fluffy.
9. Spread evenly over cooled brownies and freeze for 10-15 minutes while making ganache.
10. ? 3. Make the Ganache: Heat 1/3 cup heavy cream in a microwave-safe bowl until hot but not boiling (45-60 seconds).
11. Pour over the chocolate chips in a bowl.
12. Let sit for 3-4 minutes, then stir until smooth and glossy.
13. Spread evenly over the buttercream layer.
14. ? 4. Set & Serve: Let the ganache set at room temperature for 45-60 minutes, or refrigerate for 15-20 minutes for faster results.
15. Lift brownies out using parchment, slice into squares, and serve.

## TIPS FOR SUCCESS

Chill between layers: This keeps the buttercream firm and makes spreading ganache easier.

Use a hot knife for clean, bakery-style slices.

Don't overbake the brownie base -a slightly fudgy center works best with the soft topping layers.

Customize the ganache: Add a pinch of salt or splash of vanilla extract for depth.

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

Original recipe: <https://chefmaniac.com/rich-baileys-brownies-fudgy-creamy-non-alcoholic/>