

Brownie Muffin Cupcakes - Crispy Edges & Chewy Centers in Every Bite

Tired of fighting over the corner pieces in your brownie pan? Say hello to



OVEN
350°F

TIME
20 min

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INGREDIENTS

2 boxes of brownie mix (any brand you like)

Ingredients listed on the box (usually eggs, oil, and water)

+1 extra egg (for extra gooeyness)

Nonstick cooking spray

Instructions:

1 Prep Your Pans:

2 Mix the Batter:

3 Fill the Muffin Pans:

4 Bake:

5 Cool & Release:

Tips for Success:

Serving Ideas:

Topped with vanilla ice cream and a drizzle of hot fudge

Packed into lunchboxes or snack bags

With a cold glass of milk or hot espresso

Storage & Leftovers:

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

Freezer: Freeze in zip-top bags for up to 2 months.

Thaw at room temperature or microwave for 15-20 seconds.

Make-Ahead Tip: Bake a batch and freeze half-they're perfect for chocolate emergencies!

More Recipes You'll Love:

The Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot)

These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession

This Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings

These Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime

These Cake Mix Cookies Are My Go-To Shortcut for Easy, Foolproof Treats

Final Thoughts:

DIRECTIONS

- 1.** Prep Your Pans: Preheat your oven to 350°F (175°C). Spray two 12-cup muffin pans very well with nonstick spray. Don't skimp-this is key to easy release.
- 2.** Mix the Batter: In a large bowl, combine both boxes of brownie mix with the listed ingredients plus one extra egg. Stir until just combined-don't overmix.
- 3.** Fill the Muffin Pans: Divide the batter evenly among the 24 muffin cups. Fill each about $\frac{3}{4}$ full.
- 4.** Bake: Bake at 350°F for 20 minutes, or until the tops are crackly and a toothpick inserted near the edge comes out with moist crumbs.
- 5.** Cool & Release: Let brownies cool in the pans for 5 minutes, then gently run a butter knife around the edges and pop them out. Place on a wire rack to finish cooling (or serve warm if you can't wait!).
- 6.** Tips for Success: ? Spray well: Really coat each cup with nonstick spray to prevent sticking.? Use a scoop: A large cookie scoop makes portioning fast and clean.? Want extra indulgence? Stir in chocolate chips, caramel bits, or chopped nuts.? No muffin liners needed: These bake better without them for those crispy edges.
- 7.** Serving Ideas: Serve your brownie cupcakes:
- 8.** Topped with vanilla ice cream and a drizzle of hot fudge
- 9.** Packed into lunchboxes or snack bags
- 10.** With a cold glass of milk or hot espresso
- 11.** They also make a fantastic addition to dessert trays alongside cake mix cookies or chocolate chip cookie bites.

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13. **Freezer:** Freeze in zip-top bags for up to 2 months. Thaw at room temperature or microwave for 15-20 seconds.
14. **Make-:** Ahead Tip: Bake a batch and freeze half-they're perfect for chocolate emergencies!
15. **More Recipes You'll Love:** Craving more easy, chocolatey, shareable treats? Check out these favorites:
16. **The :** Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot)
17. **These :** Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession
18. **This :** Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings
19. **These :** Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
20. **These :** Cake Mix Cookies Are My Go-To Shortcut for Easy, Foolproof Treats
21. **Final Thoughts:** These Brownie Muffin Cupcakes are the kind of treat that's simple to make, easy to love, and impossible to stop eating. Every single one is like the best part of a brownie-crackly, chewy, and deeply chocolatey. Make them once, and you'll never go back to a basic pan again!
22. Let me know if you give them a try-tag your pics, share your twists, and follow for more ridiculously delicious shortcuts and snackable sweets!

TIPS FOR SUCCESS

? **Spray well :** Really coat each cup with nonstick spray to prevent sticking. ? **Use a scoop :** A large cookie scoop makes portioning fast and clean. ? **Want extra indulgence?**

Stir in chocolate chips, caramel bits, or chopped nuts. ? No muffin liners needed : These bake better without them for those crispy edges.

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

Original recipe: <https://chefmaniac.com/brownie-muffin-cupcakes-crispy-edges-chewy-centers-in-every-bite/>