

Fudgy Brownie Muffins: The Ultimate Chocolate Lover's Treat

and the convenience of muffins, then these



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 cup unsalted butter, melted
- 1 cup granulated sugar
- $\frac{1}{2}$ cup brown sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- $\frac{3}{4}$ cup cocoa powder (Dutch-processed for deeper flavor)
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup chocolate chips (optional, for extra fudginess)

How to Make Fudgy Brownie Muffins:

1. Preheat the Oven:
2. Mix the Wet Ingredients:
3. Add the Dry Ingredients:
4. Fold in the Chocolate Chips:
5. Fill the Muffin Tin:
6. Bake Until Set:
7. Cool and Enjoy:

My Best Tips for the Fudgiest Brownie Muffins:

Use high-quality cocoa powder - Dutch-processed cocoa gives a deep, rich chocolate flavor.

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

Add mix-ins - Try chopped nuts, peanut butter

chips, or white chocolate chunks for a fun twist.

Use room-temperature eggs - This helps create a smoother batter and better texture.

What to Serve with Brownie Muffins:

A glass of cold milk - The classic pairing for any chocolate treat.

A scoop of vanilla ice cream - Turn it into a decadent dessert.

A drizzle of caramel or chocolate sauce - For an extra indulgent touch.

Coffee or espresso - The rich flavors complement each other perfectly.

FAQs:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Line a 12-cup muffin tin with paper liners or grease with nonstick spray.
2. **Mix the Wet Ingredients:** In a large mixing bowl, whisk together the melted butter, granulated sugar, and brown sugar until smooth. Add the eggs and vanilla extract, whisking until fully combined.
3. **Add the Dry Ingredients:** Sift in the cocoa powder, salt, baking powder, and flour. Stir gently until just combined-be careful not to overmix, as this keeps the muffins soft and fudgy.
4. **Fold in the Chocolate Chips:** If you want extra gooey chocolate pockets, gently fold in the chocolate chips at this stage.
5. **Fill the Muffin Tin:** Scoop the batter evenly into the muffin cups, filling them about $\frac{3}{4}$ full. These don't rise much, so don't be afraid to fill them up!
6. **Bake Until Set:** Bake for 18-20 minutes, or until the tops look slightly cracked and a toothpick inserted into the center comes out with a few moist crumbs (not wet batter).
7. **Cool and Enjoy:** Let the muffins cool in the pan for 5 minutes, then transfer them to a wire rack to cool completely. Or, if you can't wait, enjoy one warm while the chocolate is still melty!
8. **My Best Tips for the Fudgiest Brownie Muffins:** Use high-quality cocoa powder - Dutch-processed cocoa gives a deep, rich chocolate flavor.
9. **Don't overbake -** A slightly underdone center is key for that perfect fudgy texture.

10. Add mix-ins - Try chopped nuts, peanut butter chips, or white chocolate chunks for a fun twist.
11. Use room-temperature eggs - This helps create a smoother batter and better texture.
12. What to Serve with Brownie Muffins: A glass of cold milk - The classic pairing for any chocolate treat.
13. A scoop of vanilla ice cream - Turn it into a decadent dessert.
14. A drizzle of caramel or chocolate sauce - For an extra indulgent touch.
15. Coffee or espresso - The rich flavors complement each other perfectly.
16. FAQs: Can I make these muffins ahead of time?Yes! They stay fresh in an airtight container at room temperature for up to 3 days, or in the fridge for up to a week.
17. Can I freeze brownie muffins?Absolutely! Wrap them tightly and freeze for up to 3 months. Thaw at room temperature or warm in the microwave for a few seconds.
18. Can I make them gluten-free?Yes! Use a 1:1 gluten-free flour substitute, and they'll turn out just as delicious.
19. These : Fudgy Brownie Muffins are everything you love about brownies in an easy-to-eat, muffin-shaped form. They're rich, chocolaty, and absolutely addictive-perfect for satisfying any chocolate craving.
20. Give them a try and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/fudgy-brownie-muffins-the-ultimate-chocolate-lovers-treat/>