

## Box Mix Brownie Cupcakes: Foolproof & Delicious

(standard size, typically 18.3 oz each)



**OVEN**  
**350°F**

**TIME**  
**20 min**

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### INGREDIENTS

2 boxes brownie mix (standard size, typically 18.3 oz each)

All ingredients called for on the brownie mix boxes (usually oil, water, and eggs)

1 extra egg (beyond what the box mix calls for)

Nonstick cooking spray (or cupcake liners)

Swaps and Notes:

**Brownie Mix:** Use your favorite brand and type of brownie mix (fudgy, chewy, dark chocolate, etc.).

The beauty of this recipe is its adaptability to any mix.

**Extra Egg:** Adding an extra egg to the combined batter from two boxes helps make the brownie cupcakes a bit chewier and fudgier.

**Nonstick Spray:** Generously spraying the muffin pans is crucial for easy removal. You can also use paper cupcake liners for easier cleanup, but the edges might not be quite as crispy.

**Add-ins (Optional):** Feel free to mix in chocolate chips, chopped nuts (like walnuts or pecans), sprinkles, or even chopped candies into the brownie batter for extra customization before baking.

**Frosting (Optional):** While delicious plain, these brownie cupcakes are fantastic with a swirl of your favorite frosting (like a simple chocolate buttercream or cream cheese frosting) once cooled.

### DIRECTIONS

1. Making these perfect brownie cupcakes is incredibly simple and efficient.
2. **Prepare : Pans:** Preheat your oven to 350°F (175°C). Generously spray 2 standard 12-cup muffin pans (or 24 individual muffin cups) very well with nonstick cooking spray. Ensure every cup is thoroughly coated to help the brownie cupcakes pop right out.
3. **Prepare : Brownie Batter:** In a large mixing bowl, combine the contents of 2 boxes of brownie mix. Follow the package directions for both boxes, adding the required oil and water. For the eggs, add the total number specified on both boxes plus one extra egg. (For example, if each box calls for 2 eggs, you'd add 2+2+1 = 5 eggs total). Beat the batter until it's smooth and well combined, following the package instructions for mixing time.
4. **Fill : Muffin Cups:** Divide the brownie batter evenly among the prepared muffin cups, filling each about 2/3 to 3/4 full.
5. **Bake:** Bake in the preheated oven for 20 minutes. The tops should look set, and a toothpick inserted into the center of a brownie cupcake should come out with moist crumbs, but not wet batter. Be careful not to overbake, as that can lead to dry brownies.
6. **Cool & : Remove:** Remove the muffin pans from the oven. Let the brownie cupcakes cool in the pans for 5 minutes before attempting to remove them. This allows them to firm up slightly. After 5 minutes, use the tip of a butter knife or a small offset spatula to carefully loosen the edges of each brownie cupcake, and they'll pop right out.

7. Cool : Completely: Transfer the brownie cupcakes to a wire rack to cool completely.
8. Serve: Enjoy your Easy Brownie Cupcakes! They're delicious plain, or you can frost them once completely cooled.

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

Original recipe: <https://chefmaniac.com/box-mix-brownie-cupcakes-foolproof-delicious/>

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