

Spooky Layered Oreo Brownies: The Ultimate Halloween Party Dessert

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INGREDIENTS

These brownies use simple pantry staples to achieve maximum fudgy flavor. Ingredient Quantity Notes

For the Orange Frosting Layer Cream cheese frosting 12:

1 cups Store-bought or your favorite homemade recipe. Orange food coloring A few drops Use gel food coloring for a vivid color. Export to Sheets

DIRECTIONS

1. Follow these simple steps for perfectly layered brownies.
2. Prepare the Brownie Base: Preheat and Prep: Preheat your oven to 175°C (350°F). Line a 9x13-inch baking pan with parchment paper, allowing the paper to overhang on the sides for easy lifting.
3. Mix : Wet Ingredients: In a large bowl, whisk together the melted butter, granulated sugar, brown sugar, eggs, and vanilla extract until the mixture is smooth and glossy (about 1 minute). This step helps create that signature fudgy crust.
4. Add : Dry Ingredients: Gently stir in the cocoa powder, flour, salt, and baking powder until just combined. Be careful not to overmix.
5. Fold in : Oreos: Fold in half of the crushed Oreos (about 10 cookies worth).
6. Bake: Pour the batter into the prepared pan and spread it into an even layer. Bake for 30-35 minutes. A toothpick inserted near the center should come out with moist crumbs attached-not wet batter.
7. Cool : Completely: This is the most important step for clean layers! Allow the brownies to cool completely to room temperature before moving on. I recommend chilling them in the fridge for an hour if you are in a rush.
8. Assemble the Layers: Tint the Frosting: Place your cream cheese frosting in a medium bowl. Add a few drops of orange food coloring. Start small and add more until you reach the bright, vibrant Halloween orange you desire. Mix until the color is uniform.
9. Spread : Frosting: Once the brownies are completely

cool, use an offset spatula to spread the tinted orange frosting in a thick, even layer over the brownie surface.

10. Top and : Decorate: Sprinkle the remaining crushed Oreos evenly over the frosting layer. Add any additional spooky decorations like candy eyeballs, gummy worms, or festive sprinkles.
11. Chill and : Serve: For the cleanest, most beautiful slices, chill the layered brownies in the refrigerator for at least 2 hours before slicing and serving.

SWAPS & NOTES

For the Fudgy Brownie Unsalted butter, melted 1 cup (2 sticks)
Granulated sugar 2 cups Packed brown sugar 1 cup Helps create a chewy texture.

Large eggs 4 At room temperature is best.

Vanilla extract 1 tbsp Unsweetened cocoa powder 1 cup Use high-quality for best flavor.

All-purpose flour 1 cup Salt 21 tsp Baking powder 21 tsp
Oreo cookies, crushed 20 cookies For the Orange Frosting Layer
Cream cheese frosting 121 cups Store-bought or your favorite homemade recipe.

TIPS FOR SUCCESS

Don't Overbake the Brownies: Overbaking is the enemy of a fudgy brownie.

Pull them out when the edges are set and the center is still slightly soft.

They will continue to set as they cool.

Use Room Temperature Eggs: Room temperature eggs emulsify better with the sugars and melted butter, leading to a smoother batter and a better texture.

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

Original recipe: <https://chefmaniac.com/spooky-layered-oreo-brownies-the-ultimate-halloween-party-dessert/>