

Best Strawberry Brownies Recipe (Using Boxed Cake Mix!)

Strawberry Cake Mix Brownies



OVEN
350°F

TIME
10 min

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INGREDIENTS

The Brownie Base:

1 box (15.25 oz) Strawberry Cake Mix: Any standard brand works perfectly.

1/2 cup Unsalted Butter: Melted and slightly cooled.

2 Large Eggs: Room temperature helps them incorporate better.

1 tsp Vanilla Extract: Enhances the berry notes.

1/2 cup White Chocolate Chips (Optional): For little pockets of creamy sweetness.

The Strawberry Glaze:

1 cup Powdered Sugar: Sifted for a smooth finish.

2-3 tbsp Milk or Cream: Adjust for your preferred thickness.

2 tbsp Freeze-dried Strawberries: Finely ground into a powder.

DIRECTIONS

- 1. Prep the Pan:** Preheat your oven to 350°F (175°C). Grease an 8x8-inch square baking pan and line it with parchment paper. Pro tip: leave a little overhang on the sides so you can lift the entire block out for clean slicing later.
- 2. Mix the Batter:** In a large mixing bowl, combine the strawberry cake mix, melted butter, eggs, and vanilla extract. Stir until the mixture is thick and fully combined. The batter will be much thicker than a standard cake batter-this is what gives us that fudgy brownie texture!
- 3. Fold in Extras:** If you're using white chocolate chips, fold them in now. If you want a more colorful vibe, you could even add some rainbow sprinkles for a "funfetti" strawberry look.
- 4. Press and Bake:** Spread the batter evenly into your prepared pan. Since it's thick, you may need to use a spatula or lightly floured fingers to press it flat. Bake for 20-22 minutes. You want the edges to be set, but the center should still look slightly soft.
- 5. Cool and Glaze:** Let the brownies cool completely in the pan. While they cool, whisk together the powdered sugar, ground freeze-dried strawberries, and milk until the glaze is thick but spreadable. Pour over the cooled brownies and let it set for at least 30 minutes.

SWAPS & NOTES

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TIPS FOR SUCCESS

Do Not Overbake: This is the golden rule for brownies.

If you wait until a toothpick comes out completely clean, they will be dry.

Look for "moist crumbs." **Chill Before Slicing:** For those perfect, bakery-style sharp edges, pop the pan in the fridge for 20 minutes before cutting.

Scale Up: This recipe can be doubled easily-just use a 9x13 pan and add about 5-8 minutes to the bake time.

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

Original recipe: <https://chefmaniac.com/best-strawberry-brownies-recipe-using-boxed-cake-mix/>