

Brownie Deviled Eggs: The Cutest Easter Dessert Everyone Will Talk About

? Super easy (hello, boxed brownie mix shortcut!)



OVEN
350°F

TIME
30 min

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INGREDIENTS

Brownie Base:

1 box Betty Crocker Fudge Brownie Mix
Ingredients listed on the box (typically:) 2 large
eggs
1/2 cup vegetable oil

3 tablespoons water

Frosting Filling:

1 tub (16 oz) vanilla frosting
2-3 tablespoons heavy cream or milk (optional, to
thin)
1/2 teaspoon vanilla extract (optional)

Decoration:

Pastel sprinkles (pink, yellow, blue)

DIRECTIONS

1. Bake the Brownies: Preheat your oven according to the package directions (usually 350°F).
2. In a large bowl, combine the brownie mix, eggs, oil, and water. Stir until fully combined and smooth - but don't overmix. Overmixing can lead to dense brownies.
3. Pour the batter into a parchment-lined 9x13-inch baking pan and spread evenly.
4. Bake according to package directions. Allow brownies to cool completely before cutting.
5. Pro tip: Refrigerate the cooled brownies for 30 minutes before shaping. This makes cutting much cleaner and easier.
6. Cut the Egg Shapes: Using a medium oval cookie cutter, cut egg shapes from the cooled brownies.
7. Gently lift each oval and transfer to a serving tray.
8. Don't toss the scraps! Use them for brownie parfaits, ice cream toppings, or snack on them while you decorate.
9. Prepare the Frosting: Place vanilla frosting in a bowl.
10. If needed, add 2-3 tablespoons of heavy cream or milk to loosen it. Stir until smooth and pipeable.
11. For extra flavor, mix in 1/2 teaspoon vanilla extract.
12. Transfer frosting to a piping bag fitted with a large star tip.
13. Assemble: Pipe a swirl of frosting into the center of each brownie oval, mimicking deviled egg filling.
14. Top with pastel sprinkles.
15. Let the frosting set for 15-20 minutes before serving.

16. And just like that - you've got edible illusion magic.

SWAPS & NOTES

Homemade brownies: You can absolutely use your favorite homemade brownie recipe if you prefer from-scratch baking.

Chocolate frosting twist: Swap vanilla for chocolate frosting for a double-chocolate version.

Cream cheese filling: Mix cream cheese with powdered sugar and vanilla for a tangy "cheesecake-style" filling.

Color themes: Use seasonal sprinkles - red and green for Christmas, pink for Valentine's Day, or rainbow for birthdays.

TIPS FOR SUCCESS

Chill before cutting for clean edges.

Use parchment paper for easy removal.

Don't overbake - slightly fudgy brownies work best.

Pipe confidently - hold steady pressure for a pretty swirl.

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

Original recipe: <https://chefmaniac.com/brownie-deviled-eggs-the-cutest-easter-dessert-everyone-will-talk-about/>