

Easy Cosmic Brownies Recipe (Better Than Store-Bought)

If you grew up enjoying the iconic lunchbox treat, you'll love these



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Brownies:

- 1 cup unsalted butter, melted
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 4 large eggs
- 1 tablespoon vanilla extract
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt

For the Ganache:

- $\frac{1}{2}$ cups semi-sweet chocolate chips
- 1 cup heavy cream

For Topping:

- $\frac{1}{2}$ cup rainbow candy-coated sprinkles

DIRECTIONS

1. Prepare the Oven: Preheat your oven to 350°F (175°C).
2. Line a 9x13-inch baking pan with parchment paper.
3. Mix the Wet Ingredients: In a large bowl whisk together:
4. Melted butter
5. Granulated sugar
6. Brown sugar
7. Mix until smooth and glossy.
8. Add Eggs and Vanilla: Add the eggs and vanilla extract.
9. Whisk until the mixture becomes thick and fully combined.
10. Add the Dry Ingredients: Stir in:
11. Flour
12. Cocoa powder
13. Baking powder
14. Salt
15. Mix until just combined.
16. Avoid overmixing to keep the brownies tender.
17. Bake the Brownies: Spread the batter evenly into the prepared pan.
18. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out with moist crumbs.
19. Allow the brownies to cool completely before adding the topping.
20. Make the Chocolate Ganache: Heat the heavy cream until just simmering.

21. Pour the hot cream over the chocolate chips.
22. Let the mixture sit for about 2 minutes, then stir until smooth and glossy.
23. Add the Ganache: Spread the chocolate ganache evenly over the cooled brownies.
24. Decorate: Sprinkle the rainbow candy-coated sprinkles evenly across the ganache.
25. Chill and Slice: Refrigerate the brownies for about 1 hour to allow the ganache to set.

SWAPS & NOTES

This recipe is flexible depending on what you have available.

Chocolate chips: Dark chocolate chips can replace semi-sweet for a richer flavor.

Butter alternative: Margarine or dairy-free butter can be used if needed.

Sprinkle options: Classic rainbow candy-coated sprinkles mimic the nostalgic look, but mini chocolate candies also work.

TIPS FOR SUCCESS

This makes removing the brownies from the pan much easier.

Let brownies cool completely before topping.

This helps create clean, bakery-style edges.

Wiping the knife between cuts keeps slices neat.

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

Original recipe: <https://chefmaniac.com/easy-cosmic-brownies-recipe-better-than-store-bought/>