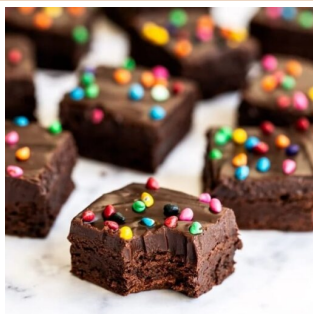


## Cosmic Brownies Recipe: Fudgy Homemade Brownies with Chocolate Ganache

If there's one dessert that instantly brings back lunchbox nostalgia, it's



**OVEN**  
**350°F**

**TIME**  
**25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

For the Brownies:

- 10 tablespoons (142 grams) unsalted butter
- 1 cup (200 grams) granulated sugar
- 1/3 cup (67 grams) packed light brown sugar
- 3/4 cup plus 2 tablespoons (88 grams) unsweetened cocoa powder, sifted
- 1/2 teaspoon vanilla extract
- 2 large eggs plus 1 egg yolk
- 1 tablespoon corn syrup
- 2/3 cup (85 grams) all-purpose flour
- 1 tablespoon cornstarch
- 1/4 teaspoon salt

For the Frosting:

- 1/2 cup heavy cream
- 1 1/2 cups semisweet chocolate chips
- Rainbow candy-coated chocolate chips, mini M&M's, sprinkles, or other candy, for topping

### DIRECTIONS

1. Prep the pan: Preheat your oven to 350°F. Line an 8-by-8-inch metal baking pan with parchment paper or foil, then spray lightly with cooking spray for easy removal.
2. Melt the butter: In a large microwave-safe bowl, melt the butter for about 90 seconds on high power.
3. Mix the brownie batter: Stir the granulated sugar, brown sugar, and sifted cocoa powder into the melted butter. If the mixture still feels very hot, let it cool slightly before adding the vanilla extract, eggs, egg yolk, and corn syrup. Stir until the mixture is very well combined.
4. Add the flour, cornstarch, and salt, then stir until just combined. The batter will be thick, which is exactly what you want.
5. Bake: Spread the batter into the prepared pan and smooth the top. Bake for 25 minutes, then let the brownies cool completely in the pan before frosting.
6. Make the frosting: Place the heavy cream in a small microwave-safe bowl and microwave on high for 1 minute. Add the semisweet chocolate chips and let the mixture stand for 3 minutes. Stir until smooth and glossy.
7. Frost and decorate: Pour the chocolate frosting over the cooled brownies and smooth it into an even layer. Sprinkle the top with rainbow candy-coated chocolate chips or your topping of choice.
8. Chill before slicing: Refrigerate the brownies for 1 to 2 hours, or until the frosting is set. Once firm, slice into squares and serve chilled for the best texture.

## SWAPS & NOTES

This recipe is pretty straightforward, but a few small notes can help you get the best results.

Cocoa powder: Sift it well so the batter stays smooth and lump-free.

Corn syrup: This helps create a chewy texture and a glossy finish.

It's worth using if you want that classic cosmic brownie feel.

### TIPS FOR SUCCESS

These brownies are easy to make, but a few tips will help you get that bakery-style finish: Let the butter mixture cool slightly before adding the eggs so they don't scramble.

Don't overmix after adding the flour or the brownies can become less tender.

Use parchment with overhang so you can lift the brownies out cleanly before slicing.

Cool the brownies completely before adding the ganache so the frosting stays smooth and distinct.

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

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