

Sno Ball Brownies Recipe: Easy Chocolate Coconut Treat Everyone Loves

Sno Ball Brownies Recipe: A Fun, Retro Dessert Everyone Loves



TIME

2 to 3 min

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ChefManiac

INGREDIENTS

For the Brownies:

1 box (15-18 oz) brownie mix

Ingredients required on the box, typically eggs, oil, and water

For the Topping:

2 cups mini marshmallows

1 container (8 oz) whipped topping, thawed

1 cup sweetened shredded coconut

Pink food coloring, optional, for the classic sno-ball look

DIRECTIONS

1. Bake the brownies: Prepare the brownie batter according to the package directions. Pour it into a greased or parchment-lined 9x13-inch baking pan and bake as directed on the box.
2. Add the marshmallow layer: As soon as the brownies come out of the oven, sprinkle the mini marshmallows evenly over the hot surface. Return the pan to the oven for 2 to 3 minutes, just until the marshmallows soften and begin to melt.
3. Cool completely: Remove the pan from the oven and let the brownies cool completely. This step is important because it allows the marshmallow layer to settle and prevents the whipped topping from melting when added later.
4. Tint the coconut: Place the shredded coconut in a bowl. Add a few drops of pink food coloring, then mix until the coconut is evenly tinted. You can use gloves or a spoon to help distribute the color.
5. Add the whipped topping: Once the brownies are fully cooled, spread the thawed whipped topping evenly over the marshmallow layer. Use an offset spatula or the back of a spoon to create a smooth layer.
6. Finish with coconut: Sprinkle the pink coconut generously over the whipped topping, covering the surface completely.
7. Chill and set: Refrigerate the brownies for at least 1 hour so the layers can firm up and the brownies are easier to slice cleanly.
8. Slice and serve: Cut into 12 squares and serve chilled for the best texture and presentation.

SWAPS & NOTES

A few simple adjustments can help you make this recipe your own: Brownie mix: Any standard boxed brownie mix works here.

Fudgy brownie mixes tend to give the richest result.

Whipped topping: Cool Whip is the easiest option because it spreads smoothly and holds up well after chilling.

Coconut: Sweetened shredded coconut gives the most classic texture and flavor, but unsweetened can be used if you want a less sweet topping.

TIPS FOR SUCCESS

The biggest key to success with Sno Ball Brownies is patience.

Letting the brownies cool completely before adding the whipped topping makes all the difference.

If the brownies are still warm, the topping can slide or melt, making the finished bars messy.

Another helpful tip is to line your pan with parchment paper if you want easier removal and cleaner slicing.

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