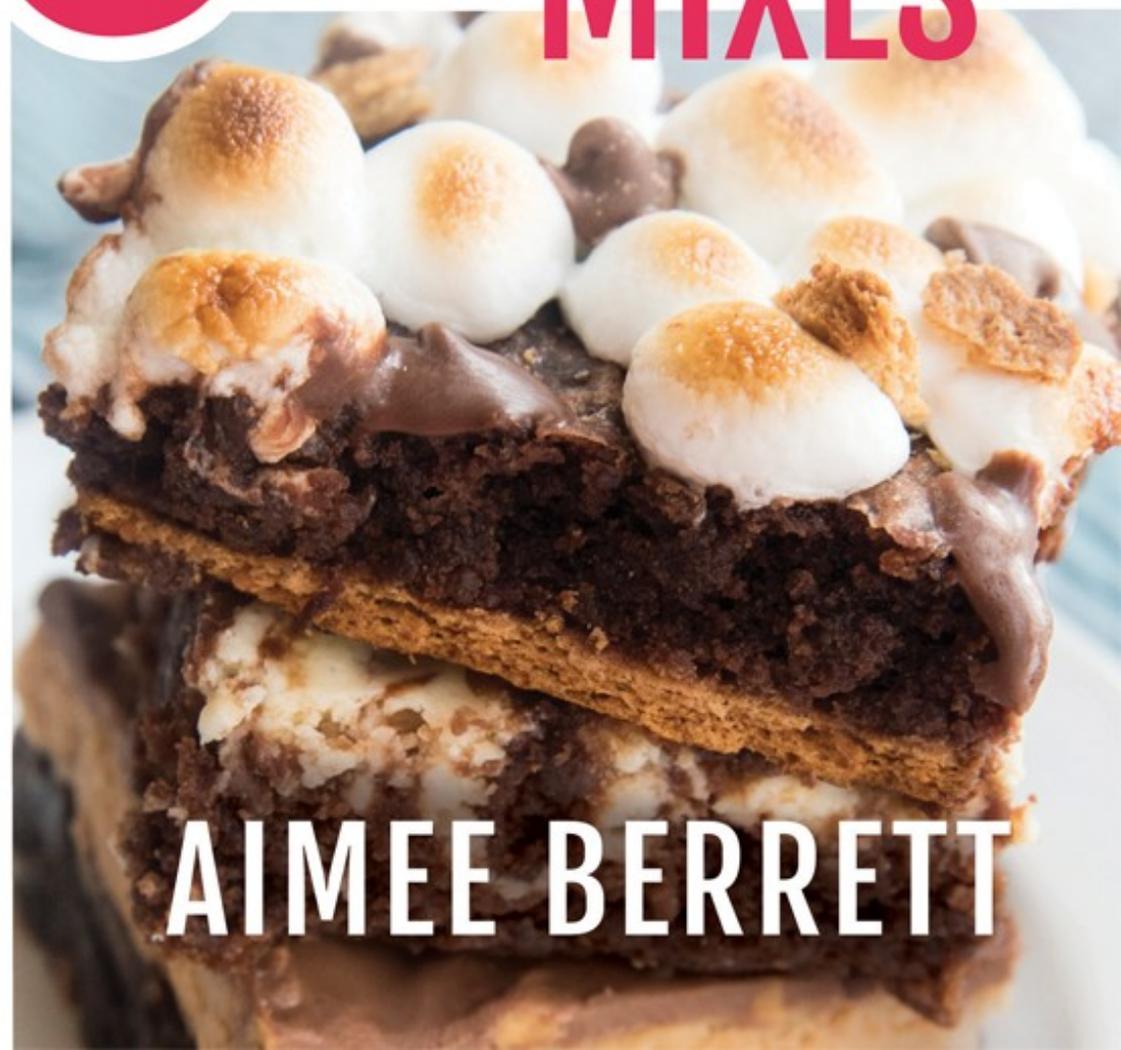




# 50 *fixes* FOR BROWNIE MIXES



AIMEE BERRETT

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And the biggest thank you to my wonderful husband for supporting me along the way, joining me in gaining some extra pounds each as we taste-tested recipe after recipe, making last-minute trips to the store for me when I needed more ingredients, and most of all, just being there for me and being my biggest fan the whole way through.

## Introduction

*Hi!* I am **Aimee Berrett**, the co-founder and co-blogger of the site *Like Mother, Like Daughter*. I thought of the idea for this cookbook based on a post on my blog for 15 ways to jazz up boxed brownies. The post has been the most popular post on my blog since I wrote it over 4 years ago and helped me to know that I'm not the only one obsessed with boxed brownies.

This cookbook contains 50 amazing, tried-and-true, tested and retested recipes. I have always loved boxed mix brownies, and every one of these recipes starts with your favorite brownie box mix. Boxed brownies have always been one of my favorite desserts, especially when I am in a time crunch, and this cookbook helps to take those delicious treats to the next level.

In this book you will find everything from the traditional bar brownies topped with things like strawberry buttercream and chocolate, or swirled with a cheesecake filling, to brownie batter desserts, like ice cream and fudge, to desserts where your favorite brownie is rolled into little balls and baked in a cookie. I hope you love all of these recipes as much as I do, and I hope you have as much fun baking and eating them as I did.

I hope that with these recipes you will be able to make an amazing dessert that your whole family will love, that you can share with friends or coworkers, or even take to a school bake sale (no one will know that you made it from a mix!). These recipes are all not only delicious, but quick and easy so you will not be spending hours slaving in the kitchen, but instead enjoying time with your family, reading a book, or cooking other delicious recipes. I hope this book will become one of your go-to

sources for a quick and easy dessert that you and friends and family will all love!

I am so grateful for all the supportive people in my life and wouldn't be here with a cookbook if it weren't for all of you. I hope you enjoy it as much as I enjoyed writing it!

If you are joining me in this cooking and baking journey for the first time I hope you will come visit me at our blog, *Like Mother, Like Daughter* ([www.lmld.org](http://www.lmld.org)), soon for more easy and delicious recipes!

*Decadent*  
**BROWNIES**



# ALMOND JOY *Brownies*

These brownies have the same great taste of Almond Joy candy bars—but in delicious brownie form. With a creamy sweet coconut layer, almonds, and a chocolate ganache, this is a brownie that coconut lovers will go crazy for!

**Serves • 15–18**

**1 (18-oz.) box brownie mix**

**additional ingredients as listed on back of brownie mix (eggs, oil, water)**

---

## FOR THE COCONUT LAYER:

---

**3 cups shredded sweetened coconut**

---

**$\frac{3}{4}$  cup sweetened condensed milk**

---

**1 $\frac{1}{2}$  cups powdered sugar**

---

**$\frac{1}{4}$  cup almonds**

---

## FOR THE CHOCOLATE GANACHE:

---

**1 cup chocolate chips**

---

5 Tbsp. butter

---

**PREHEAT OVEN, PREPARE BROWNIE BATTER**, and bake brownies in a greased 9 × 13 pan according to package directions. Remove from oven and allow brownies to cool completely

In a medium-sized bowl, stir together coconut, sweetened condensed milk, and powdered sugar. Use a wet spatula or wet fingers to spread coconut mixture over brownie top. Place almonds evenly over coconut mixture.

Melt chocolate chips and butter in a small bowl in microwave in 20-second increments, stirring after each increment until smooth. It should take 40–60 seconds total. Pour chocolate ganache over coconut layer and spread evenly. Allow chocolate to set before slicing, or place brownies in fridge to chill quicker before slicing.

# BETTER THAN ANYTHING *Brownies*

Instead of the usual cake form, try these Better than Anything Brownies. The same great flavors in a new style: a moist caramel brownie topped with whipped cream and crunchy toffee pieces.

**Serves • 15–18**

**1 (18-oz.) box brownie mix**

**additional ingredients as listed on back of brownie mix (eggs, oil, water)**

---

**1 extra egg (for cake-like brownies)**

---

## **FOR THE TOPPING:**

**½ cup sweetened condensed milk**

---

**½ cup caramel ice cream topping**

---

**1 (8-oz.) container Cool Whip, or 2 cups whipped cream**

---

**½ cup Heath chocolate toffee baking bits**

---

**PREHEAT OVEN AND PREPARE BROWNIE BATTER ACCORDING TO PACKAGE DIRECTIONS** for cake-like brownies. Bake in a greased 9 × 13 pan

according to package directions. Remove brownies from oven and allow to cool for 5 minutes.

In a medium-sized bowl, combine sweetened condensed milk and caramel topping. Poke all over brownie top with a fork, knife, or toothpick. Pour caramel mixture over brownies. Tilt pan slightly as needed to get caramel mixture to cover entire brownie top. Put brownies in fridge for 1 hour.

Spread Cool Whip evenly over brownie top. Sprinkle with toffee bits evenly over Cool Whip. Place back in fridge and allow to chill for another hour (or up to overnight) before serving.





# BUCKEYE *Brownies*

These rich brownies are topped with a creamy homemade peanut butter buttercream frosting and chocolate ganache. Be sure to eat these delectable treats with a big glass of milk!

**Serves • 15–18**

**1 (18-oz.) box brownie mix**

**additional ingredients as listed on back of brownie mix (eggs, oil, water)**

---

**FOR THE PEANUT BUTTER LAYER:**

---

**½ cup butter, softened**

---

**1 cup creamy peanut butter**

---

**¼ tsp. salt**

---

**3 cups powdered sugar**

---

**1 tsp. vanilla extract**

---

**3 Tbsp. milk**

---

**FOR THE CHOCOLATE PEANUT BUTTER GANACHE:**

---

**1 cup chocolate chips**

---

**1/4 cup creamy peanut butter**

---

**PREHEAT OVEN, PREPARE BROWNIE BATTER**, and bake brownies in a greased 9 × 13 pan according to package directions. Remove from oven and allow brownies to cool completely.

In a medium-sized bowl, cream together butter, peanut butter, and salt for a couple of minutes until light and creamy. Add in powdered sugar, vanilla, and milk. Mix until smooth. Add in a little more powdered sugar or a little more milk if needed to get a spreadable consistency for frosting. Spread peanut butter frosting over cooled brownies.

Melt chocolate chips and peanut butter in a small bowl in microwave in 30-second increments, stirring after each increment until smooth. It should take about 1 minute to be smooth. Pour chocolate peanut butter ganache over peanut butter layer and spread evenly. Allow ganache to set before slicing, or place brownies in fridge to chill quicker before slicing.

# Candy Bar BROWNIES

Personalize these candy bar brownies by using pieces of your favorite candy bars!

**Serves • 15–18**

**1 (18-oz.) box brownie mix**

**additional ingredients as listed on back of brownie mix (eggs, oil, water)**

---

**1 cup chopped candy bar pieces (about 8 fun size bars), divided**

---

**PREHEAT OVEN AND PREPARE BROWNIE MIX** according to package directions.

Pour half of brownie batter into a greased 9 × 13 baking pan. Sprinkle half of candy bar pieces over batter. Pour remaining brownie batter over the top (it might not cover candy bar pieces completely). Sprinkle remaining candy bar pieces over the top, spreading them evenly.

Bake for 30–35 minutes, until an inserted toothpick comes out mostly clean.

Remove from oven. Allow to cool and then slice and serve.





# Cheesecake Swirl **BROWNIES**

These rich and decadent brownies have a delicious and creamy cheesecake swirl throughout, making an indulgent and irresistible treat.

**Serves • 15–18**

**1 (18-oz.) box brownie mix**

**additional ingredients as listed on back of brownie mix (eggs, oil, water)**

---

**FOR THE CHEESECAKE SWIRL:**

---

**1½ (8-oz.) pkgs. (or 12-oz.) softened cream cheese, or Neufchatel cream cheese**

---

**1 large egg**

---

**1 Tbsp. flour**

---

**½ cup sugar**

---

**½ tsp. vanilla extract**

---

**PREHEAT OVEN AND PREPARE BROWNIE MIX ACCORDING TO PACKAGE DIRECTIONS.**  
Set aside.

In a medium-sized bowl, beat cream cheese for 1–2 minutes until smooth and creamy. Add in egg, flour, sugar, and vanilla. Stir mixture until combined.

Pour and spread all but about 1/2 cup of brownie batter into a greased 9 × 13 pan. Spoon cream cheese mixture on top of brownie batter. Spoon remaining brownie batter on top of cream cheese mixture. Using a knife, swirl cream cheese and brownie batter together, creating a marbled effect.

Place in preheated oven and bake for 35–40 minutes, or until a toothpick inserted near the middle comes out mostly clean. Remove from oven and allow to cool completely before cutting into pieces.

# PEPPERMINT BARK *Brownies*

These brownies taste just like peppermint bark. They are topped with rich layers of chocolate and white chocolate infused with peppermint extract for a minty treat!

**Serves • 15–18**

**1 (18-oz.) box brownie mix**

**additional ingredients as listed on back of brownie mix (eggs, oil, water)**

---

## FOR THE TOPPING:

**1 cup semisweet chocolate chips**

---

**½ tsp. peppermint extract, divided**

---

**1 cup white chocolate chips**

---

**¼ cup crushed peppermint candy canes**

---

**PREHEAT OVEN, PREPARE BROWNIE BATTER, AND BAKE BROWNIES** in a greased 9 x 13 pan according to package directions. Remove from oven and allow brownies to cool completely.

Melt semisweet chocolate chips in a small bowl in microwave in 20-second increments until smooth, about 1 minute total. Stir in ¼ teaspoon peppermint extract. Pour melted chocolate chips over brownies and spread evenly. Repeat with white chocolate. Sprinkle crushed candy cane pieces over the top. Allow to cool completely before slicing and serving.



# CHOCOLATE-COVERED STRAWBERRY

## *Brownies*

These brownies have the great taste of chocolate-covered strawberries with a layer of brownies, topped with a strawberry buttercream and chocolate ganache, and covered with homemade chocolate-covered strawberries for a decadent and delicious dessert.



**Serves • 15–18**

**1 (18-oz.) box brownie mix**

additional ingredients as listed on back of brownie mix (eggs, oil, water)

---

**FOR THE STRAWBERRY BUTTERCREAM FROSTING:**

---

1 cup chopped strawberries

---

½ cup butter (1 stick), softened

---

3 cups powdered sugar

---

1 tsp. vanilla extract

---

**FOR THE CHOCOLATE GANACHE:**

---

1 cup chocolate chips

---

5 Tbsp. butter

---

**FOR THE CHOCOLATE-COVERED STRAWBERRIES (OPTIONAL):**

---

1 cup chocolate chips

---

½ Tbsp. coconut oil

---

15–20 strawberries

---

**PREHEAT OVEN, PREPARE BROWNIE BATTER, AND BAKE BROWNIES** in a greased 9 × 13 pan according to package directions. Remove from oven and allow brownies to cool completely.

**FOR STRAWBERRY BUTTERCREAM FROSTING:** Puree strawberries in a blender or food processor. Strain strawberry juice through a fine mesh strainer to remove most seeds. Cook in a small pot over medium heat until juice has been reduced by about half. (This will make the strawberry flavor stronger.) This takes about 5 minutes and yields about 2 tablespoons juice. In a large bowl, beat butter until creamy. Add in powdered sugar, strawberry juice, and vanilla. Beat until light and fluffy. Spread mixture evenly over cooled brownies.

**FOR GANACHE:** Melt chocolate chips and butter in a small bowl in microwave in 20-second increments, stirring after each increment until smooth, about 1 minute total. Pour chocolate ganache over strawberry buttercream frosting, spreading to cover evenly.

**FOR CHOCOLATE-COVERED STRAWBERRIES:** Melt chocolate chips and coconut oil in a small microwavable bowl in 20-second increments, stirring after each increment until smooth, about 1 minute total. Dip each strawberry into chocolate and place on a cookie sheet lined with waxed paper. Place in fridge for a few minutes until chocolate is hard.

Top ganache with chocolate-covered strawberries. Arrange so that there will be 1 strawberry per brownie piece when sliced, and place brownies in fridge to chill for 1 hour. (Or add chocolate-covered strawberries after ganache is hardened when serving). Slice into pieces and serve.

# COOKIES AND CREAM *Brownies*

Both the brownies and the buttercream frosting of this dessert are made with chocolate crème-filled cookies for the perfect cookies and cream taste. Be sure to serve them with milk!

**Serves • 12–16**

**1 (18-oz.) box brownie mix**

**additional ingredients as listed on back of brownie mix (eggs, oil, water)**

---

**12–16 chocolate crème-filled cookies**

---

**FOR THE FROSTING:**

**½ cup butter, softened**

---

**3 cups powdered sugar**

---

**1 tsp. vanilla extract**

---

**2–3 Tbsp. milk**

---

**20 chocolate crème filled cookies**

---

**PREHEAT OVEN AND PREPARE BROWNIE MIX** according to package directions. Pour half of batter into a greased 9 × 9 or 11 × 7 pan. Place chocolate crème-filled cookies on top of batter. Pour remaining batter carefully over cookies. Bake brownies according to package directions, or until a toothpick comes out mostly clean. Remove from oven and allow brownies to cool completely.

In a medium-sized bowl, cream together butter and powdered sugar. Add in vanilla and milk and then stir until a soft frosting is formed. Roughly chop and crush chocolate cookies and fold them into frosting. Spread frosting over brownies. Slice into pieces and serve.





# Cosmic BROWNIES

These rich brownies are dense and chocolatey, topped with a rich chocolate ganache and rainbow chip crunch sprinkles! They'll be perfect for children and adults alike!

**Serves • 15–18**

**1 (18-oz.) box brownie mix**

---

**eggs and water as listed on back of brownie mix**

---

**butter (instead of the oil called for on the box, use the same amount of butter)**

---

**1 Tbsp. cornstarch**

---

**FOR THE GANACHE:**

---

**1 cup semisweet chocolate chips**

---

**½ cup milk chocolate chips**

---

**½ cup heavy cream**

---

**2 Tbsp. rainbow chip crunch sprinkles \***

---

**PREHEAT OVEN ACCORDING TO DIRECTIONS** on the back of the brownie mix. Mix together brownie mix, eggs, water, butter, and cornstarch. Pour batter into a greased 9 × 13 pan and bake according to package directions, until a toothpick comes out mostly clean. Remove from oven and allow brownies to cool for 5 minutes.

In a medium-sized bowl, combine semisweet chocolate chips, milk chocolate chips and heavy cream. Microwave in 30-second increments, stirring after each until ganache is smooth, about 1 minute total. Pour ganache over brownie top and spread evenly. Sprinkle rainbow chips over ganache. Allow ganache to cool completely before slicing and serving, or place brownies in fridge to chill quicker before slicing

\* Rainbow chip crunch sprinkles can be ordered online, or found at most craft stores. Or you can use mini M&M's or chocolate-covered sunflower seeds instead.



# Cookie Dough BROWNIES

A rich layer of cookie dough on top of brownies and topped with a buttery chocolate ganache.

**Serves • 15–18**

**1 (18-oz.) box brownie mix**

**additional ingredients as listed on back of brownie mix (eggs, oil, water)**

---

## **FOR THE COOKIE DOUGH:**

---

**1½ sticks butter (¾ cup), melted**

---

**¾ cup brown sugar**

---

**½ cup sugar**

---

**1 tsp. vanilla extract**

---

**2 Tbsp. milk**

---

**1½ cups flour**

---

**½ tsp. salt**

---

**1 cup mini chocolate chips**

---

**FOR THE CHOCOLATE GANACHE:**

---

**1 cup chocolate chips**

---

**4 Tbsp. butter**

---

**PREHEAT OVEN, PREPARE BROWNIE BATTER, AND BAKE BROWNIES** in a greased 9 × 13 pan according to package directions. Remove from oven and allow brownies to cool completely.

**FOR THE COOKIE DOUGH:** In a medium-sized bowl, beat melted butter and sugars for about 2 minutes until light and creamy. Add in vanilla extract and milk. Stir in. Add in flour and salt. Mix until combined. Fold in chocolate chips. Carefully using your hands, spread cookie dough over cooled brownies.

**FOR GANACHE:** Melt chocolate chips and butter in a small bowl in microwave in 30-second increments, stirring after each increment until smooth, for about 1 minute total. Pour chocolate ganache over cookie dough and spread evenly. Place brownies in fridge to chill for 1 hour before slicing and serving.

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