



Includes a bonus recipe: **BLACK FOREST BROWNIES**

Valentine's Brownie eBook



Welcome to Your Sweetest Valentine Yet

This Baking ChocolaTess collection is packed with 20 irresistible brownie recipes — swirled, stacked, cherry-topped, and chocolate-drenched — each crafted to bring joy, indulgence, and a little mischief to your Valentine's Day. Whether you're baking for your sweetheart, your besties, or treating yourself (always encouraged), these brownies are designed to delight.

And because you mean so much to me — truly — I wanted to give you something extra special. As a thank-you for being part of this chocolate-loving community, I'm gifting you one of my eBooks along with a bonus recipe: Black Forest Brownies. A little extra sweetness, from my kitchen to yours. ❤️

*With love and chocolate,
Kim — @ [The Baking ChocolaTess](#)*



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Ultimate Cream Cheese Brownies

Rich, fudgy chocolate brownies swirled with dreamy cheesecake ribbons — a Valentine classic that never disappoints.



Prep: 15 minutes

Bake: 40–45 minutes

Yield: 16 servings

Ingredients

Brownies

- 1 cup unsalted butter, cut into tablespoons
- 1 cup semisweet chocolate chips
- 3/4 cup Dutch-process cocoa powder
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 large eggs + 1 egg yolk
- 2 teaspoons vanilla extract
- 1 teaspoon salt
- 1 cup all-purpose flour
- Optional: 1/3 cup chocolate chips, folded into the batter

Cheesecake Swirl

- 8 ounces cream cheese, softened
- 1/4 cup granulated sugar
- 1 large egg
- Optional: 1/2 teaspoon vanilla extract

Instructions

Make the Brownies

1. Preheat oven to 350°F. Spray an 8×8-inch pan with baking spray. Line with parchment for easy removal.
2. Melt butter and chocolate chips in the microwave in 30-second intervals, stirring until smooth.
3. Whisk in cocoa powder.
4. Add granulated and brown sugar; mix until glossy.
5. Whisk in eggs and yolk, one at a time.
6. Stir in vanilla.
7. Add salt and flour; mix just until combined.
8. Fold in extra chocolate chips if using.
9. Spread batter into the pan, reserving about 1/4 cup for swirling.

Make the Cheesecake Swirl

1. Beat cream cheese and sugar until smooth.
2. Add egg and vanilla; mix until creamy.
3. Spread over brownie batter.
4. Dollop reserved brownie batter on top.
5. Swirl gently with a knife.

Bake

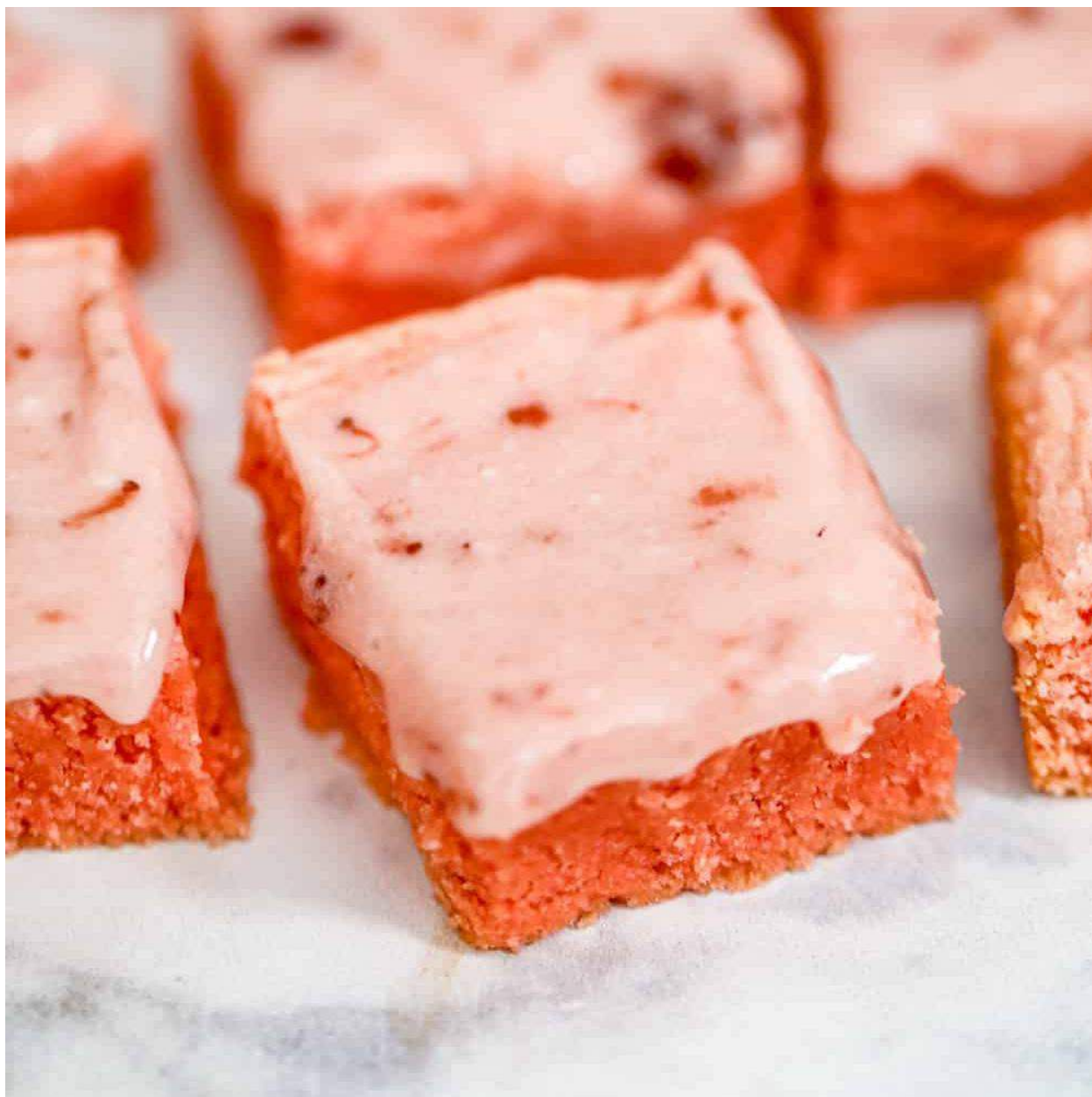
1. Bake 40–45 minutes, until the center is set and edges are lightly puffed.
2. Cool completely before slicing.

Tips

- Room-temp cream cheese = silky swirl.
- Don't over-swirl — a few ribbons look prettiest.
- Chill before slicing for clean edges.

Super Easy Strawberry Velvet Brownies

Pretty-in-pink, fruity, and fabulously simple — these strawberry brownies are a Valentine sweetheart.



Prep: 10 minutes

Bake: 18–22 minutes

Yield: 16 brownies

Ingredients

- 1 box strawberry cake mix
- 2 large eggs
- 1/3 cup vegetable oil
- Optional: 1/2 cup white chocolate chips

Instructions

1. Preheat oven to 350°F. Line an 8×8-inch pan with parchment.
2. Mix cake mix, eggs, and oil until a thick batter forms.
3. Fold in white chocolate chips if using.
4. Spread into the pan.
5. Bake 18–22 minutes, until edges are set and center is slightly soft.
6. Cool completely before cutting.

Tips

- These brownies are *dense* and chewy — that’s the charm.
- Add a drizzle of melted white chocolate for extra Valentine flair.
- Chill before slicing for the cleanest squares.

Cherry Cheesecake Swirl Brownies

Chocolate + cherries + cheesecake = a swoon-worthy Valentine trio.



Prep: 15 minutes

Bake: 35–40 minutes

Yield: 16 brownies

Ingredients

Brownies

- 1 box brownie mix (plus ingredients listed on box)

Cherry Cheesecake Layer

- 8 ounces cream cheese, softened
- 1/3 cup granulated sugar
- 1 large egg
- 1/2 teaspoon vanilla extract
- 1 cup cherry pie filling

Instructions

1. Preheat oven to 350°F. Prepare brownie batter as directed.
2. Spread batter into a greased 9×9-inch pan.
3. Beat cream cheese, sugar, egg, and vanilla until smooth.
4. Spoon cheesecake mixture over brownie batter.
5. Add dollops of cherry pie filling.
6. Swirl gently with a knife.
7. Bake 35–40 minutes, until the center is set.
8. Cool completely before slicing.

Tips

- Don't over-swirl — you want bold cherry ribbons.
- Chill before slicing for the cleanest layers.
- Serve with whipped cream for a romantic touch.

Chocolate Chip Cookie Dough Frosted Brownies

Two iconic desserts meet in one decadent, Valentine-ready bite.



Prep: 20 minutes

Bake: 25–30 minutes

Yield: 16 brownies

Ingredients

Brownies

- 1 box brownie mix (plus ingredients listed on box)

Cookie Dough Frosting (Edible)

- 1/2 cup unsalted butter, softened
- 1/2 cup brown sugar
- 1 teaspoon vanilla extract
- 2 tablespoons milk
- 1 cup all-purpose flour (heat-treated)
- 1/2 teaspoon salt
- 1 cup mini chocolate chips

Instructions

Make the Brownies

1. Preheat oven to 350°F. Prepare brownies as directed.
2. Bake in a greased 9×9-inch pan for 25–30 minutes.
3. Cool completely.

Make the Cookie Dough Frosting

1. Beat butter and brown sugar until creamy.
2. Add vanilla and milk.
3. Mix in heat-treated flour and salt.
4. Fold in mini chocolate chips.
5. Spread over cooled brownies.

Tips

- Heat-treat flour in the microwave for safety (1 minute, stirring halfway).
- Chill before slicing — the cookie dough sets beautifully.
- Add a drizzle of melted chocolate for extra indulgence.

Raspberry Burst Brownies

Dark chocolate & bright raspberries create the most romantic brownie pairing.



Prep: 15 minutes

Bake: 35–40 minutes

Yield: 16 brownies

Ingredients

- 1 box brownie mix (plus ingredients listed on box)
- 1 cup fresh raspberries
- Optional: 1/2 cup chocolate chips

Instructions

1. Preheat oven to 350°F. Prepare brownie batter as directed.
2. Fold in raspberries and chocolate chips.
3. Spread into a greased 9×9-inch pan.
4. Bake 35–40 minutes, until set.
5. Cool completely before slicing.

Tips

- Fresh raspberries work best — frozen add too much moisture.
- Add a raspberry drizzle for extra Valentine flair.
- Chill before slicing for clean edges.

Best Homemade Red Velvet Brownies

Soft, velvety, and beautifully red — these brownies are pure Valentine magic with every bite.



Prep: 15 minutes

Bake: 25–30 minutes

Yield: 16 brownies

Ingredients

- 1/2 cup unsalted butter, melted
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/4 cup unsweetened cocoa powder
- 1/4 teaspoon salt
- 1 tablespoon red food coloring
- 3/4 cup all-purpose flour
- Optional: 1/2 cup chocolate chips

Instructions

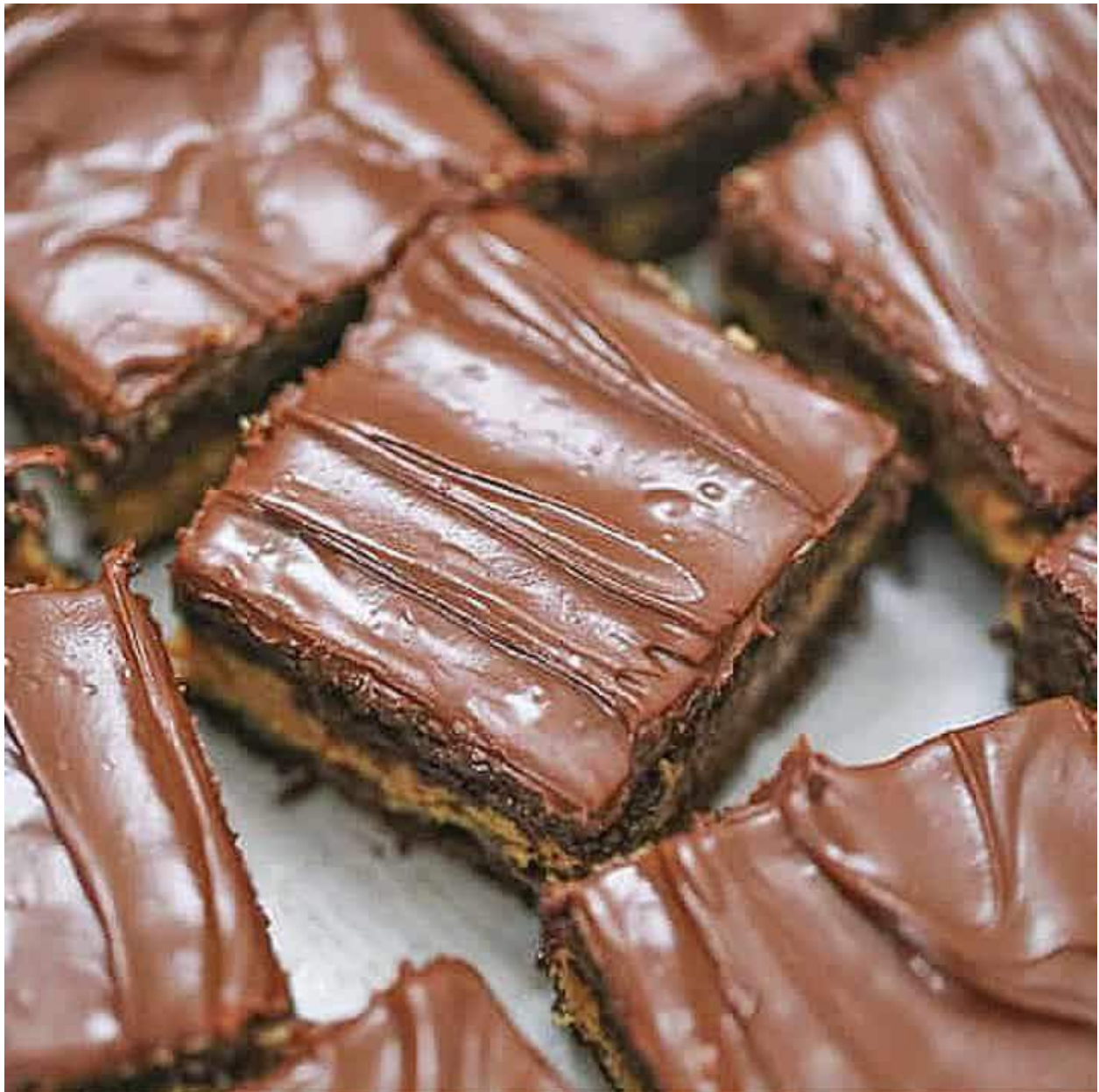
1. Preheat oven to 350°F. Line an 8×8-inch pan with parchment.
2. Whisk melted butter and sugar until glossy.
3. Add eggs and vanilla; whisk well.
4. Mix in cocoa powder, salt, and red food coloring.
5. Fold in flour just until combined.
6. Add chocolate chips if using.
7. Spread into the pan and bake 25–30 minutes.
8. Cool completely before slicing.

Tips

- Don't overbake — red velvet should stay soft and fudgy.
- Add cream cheese frosting for a Valentine twist.

Peanut Butter Stuffed Brownies

Thick, fudgy brownies with a dreamy peanut butter layer tucked right inside — pure indulgence.



Prep: 20 minutes

Bake: 30–35 minutes

Yield: 16 brownies

Ingredients

Brownies

- 1 box brownie mix (plus ingredients listed on box)

Peanut Butter Layer

- 1 cup creamy peanut butter
- 1/4 cup powdered sugar
- 2 tablespoons melted butter

Instructions

1. Preheat oven to 350°F. Prepare brownie batter as directed.
2. Mix peanut butter, powdered sugar, and melted butter until smooth.
3. Spread half the brownie batter into a greased 9×9-inch pan.
4. Drop spoonfuls of the peanut butter mixture over the batter and spread gently.
5. Top with remaining brownie batter.
6. Bake 30–35 minutes.
7. Cool completely before slicing.

Tips

- Warm peanut butter slightly for easier spreading.
- Add chocolate chips to the top layer for extra decadence.

Ultimate Goopy Brownies

Deeply fudgy, ultra-rich, and melt-in-your-mouth — the brownie every chocolate lover dreams about.



Prep: 15 minutes

Bake: 30–35 minutes

Yield: 16 brownies

Ingredients

- 1 cup unsalted butter
- 2 cups granulated sugar
- 4 large eggs
- 1 tablespoon vanilla extract
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 teaspoon salt
- 1 cup chocolate chips

Instructions

1. Preheat oven to 350°F. Line a 9×9-inch pan with parchment.
2. Melt butter in a saucepan. Remove from heat and whisk in sugar.
3. Add eggs one at a time, whisking well.
4. Stir in vanilla.
5. Add flour, cocoa powder, and salt; mix until just combined.
6. Fold in chocolate chips.
7. Spread into the pan and bake 30–35 minutes.
8. Cool before slicing.

Tips

- Don't overmix — it keeps the brownies fudgy.
- Let them cool fully for the ultimate gooey texture.

French Silk Pie Brownies

Fudgy brownies topped with a silky, mousse-like chocolate layer and fluffy whipped cream — a decadent mash-up of two classic desserts.



Prep: 25 minutes

Bake: 30 minutes

Total: 55 minutes

Yield: 16 brownies

Ingredients

Brownie Layer

- 1 box brownie mix (plus ingredients listed on box)

French Silk Layer

- 6 ounces semi-sweet chocolate chips or baking bar, finely chopped
- 4 tablespoons unsalted butter
- 8 ounces cream cheese, room temperature
- 1 $\frac{3}{4}$ cups powdered sugar
- 2 teaspoons vanilla extract
- 8 ounces frozen whipped topping, thawed

Top Layer

- 8 ounces whipped topping, thawed
- Chocolate bar shavings (semi-sweet or dark)

Instructions

Make the Brownies

1. Spray a 9×9-inch baking pan with nonstick spray and line with parchment.
2. Prepare brownie mix according to box instructions.
3. Pour into pan and bake until a toothpick comes out clean.
4. Cool completely before adding the French silk layer.

Make the French Silk Layer

5. Melt chocolate and butter in 30-second intervals, stirring until smooth. Let cool completely.
6. Beat cream cheese for 1–2 minutes until light and fluffy.
7. Add powdered sugar gradually; mix until smooth.
8. Add vanilla and cooled chocolate; beat until fluffy.
9. Fold in whipped topping until no white streaks remain.
10. Spread evenly over cooled brownies.

Top & Chill

11. Spread remaining whipped topping over the French silk layer.
12. Chill 1–2 hours until set.
13. Add chocolate shavings before slicing.

Tips

- Chocolate must be fully cooled before mixing into cream cheese.
- Cream cheese must be softened to avoid lumps.
- Fold whipped topping gently to keep the texture light.
- Use a hot knife for clean slices.
- Store in the fridge up to 5 days; freeze up to 2 months.

Chocolate Cream Cheese Frosted Brownies

*Thick, fudgy brownies topped with a silky chocolate cream cheese frosting —
pure Valentine bliss.*



Prep: 20 minutes

Bake: 25–30 minutes

Yield: 16 brownies

Ingredients

Brownies

- 1 box brownie mix (plus ingredients listed on box)

Chocolate Cream Cheese Frosting

- 4 ounces cream cheese, softened
- 4 tablespoons unsalted butter, softened
- 1/4 cup cocoa powder
- 1 1/2 cups powdered sugar
- 1 teaspoon vanilla extract
- 1–2 tablespoons milk

Instructions

Make the Brownies

1. Preheat oven to 350°F. Prepare brownies as directed.
2. Bake in a greased 9×9-inch pan for 25–30 minutes.
3. Cool completely.

Make the Frosting

1. Beat cream cheese and butter until smooth.
2. Add cocoa powder and powdered sugar.
3. Mix in vanilla and milk until creamy.
4. Spread over cooled brownies.

Tips

- Frosting spreads best on completely cooled brownies.
- Add a drizzle of melted chocolate for extra shine.

Outrageous Snickers Brownies

Thick, fudgy brownies loaded with caramel, peanuts, and melty chocolate — a Snickers-lover's dream.



Prep: 20 minutes

Bake: 30–35 minutes

Yield: 16 brownies

Ingredients

- 1 box brownie mix (plus ingredients listed on box)
- 1 cup chopped Snickers bars
- 1/2 cup chocolate chips
- Optional: caramel sauce for drizzling

Instructions

1. Preheat oven to 350°F. Line a 9×9-inch pan with parchment.
2. Prepare brownie batter as directed.
3. Fold in chopped Snickers and chocolate chips.
4. Spread into the pan.
5. Bake 30–35 minutes, until set.
6. Cool completely before slicing.
7. Drizzle with caramel if desired.

Tips

- Freeze Snickers bars for cleaner chopping.
- Add extra Snickers on top before baking for a dramatic look.

Dreamy Red Velvet Cheesecake Brownies

Rich chocolate, tangy cream cheese, and velvety red brownie swirls — a dreamy Valentine treat that looks as gorgeous as it tastes.



Prep: 15 minutes

Bake: 30 minutes

Yield: 9 brownies

Ingredients

Red Velvet Brownies

- 8 tablespoons unsalted butter, melted
- 1 cup granulated sugar
- ¼ cup unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 1 tablespoon red food coloring
- ⅛ teaspoon salt
- ½ teaspoon white vinegar
- 2 large eggs
- ¾ cup all-purpose flour

Cheesecake Filling

- 8 oz cream cheese, softened
- 3 tablespoons granulated sugar
- ½ teaspoon vanilla extract
- 1 large egg

Instructions

Make the Red Velvet Brownies

1. Preheat oven to 350°F. Line an 8×8-inch pan with parchment and spray with nonstick spray.
2. Whisk melted butter, sugar, cocoa powder, vanilla, food coloring, and salt.
3. Stir in white vinegar.
4. Whisk eggs in a small bowl, then mix into batter.
5. Fold in flour until just combined.
6. Pour **¾ of the batter** into the pan, reserving **¼ cup** for swirling.

Make the Cheesecake Filling

7. Beat cream cheese, sugar, vanilla, and egg until smooth.
8. Spread evenly over the brownie batter.
9. Dollop remaining brownie batter on top.
10. Swirl gently with a knife.

Bake

11. Bake 30 minutes, until set.
12. Cool completely before lifting out and slicing.

Tips

- Cool completely before storing to avoid condensation.
- Store in a single layer — stacking can tint the cheesecake swirl red.
- Keeps 6–7 days in the fridge.

Cocoa Marshmallow Brownies

Fudgy cocoa brownies topped with gooey marshmallows — a nostalgic, campfire-meets-Valentine treat.



Prep: 15 minutes

Bake: 25–30 minutes

Yield: 16 brownies

Ingredients

- 1 box brownie mix (plus ingredients listed on box)
- 2 cups mini marshmallows
- Optional: 1/2 cup chocolate chips

Instructions

1. Preheat oven to 350°F. Prepare brownie batter as directed.
2. Spread into a greased 9×9-inch pan.
3. Bake 20–25 minutes.
4. Remove from oven and add the chocolate chips on top of the brownies, then top with mini marshmallows.
5. Return to oven for 3–5 minutes to melt.
6. Cool before slicing.

Tips

- Torch the marshmallows for a toasted look.
- Add chocolate chips under the marshmallows for extra gooeyness.

Easy Red Velvet White Chocolate Chip Brownies (5 Ingredients)

These Easy Red Velvet White Chocolate Chip Brownies are rich, fudgy, and irresistibly soft — all made with just 5 simple ingredients. A quick, gorgeous red velvet treat with creamy white chocolate in every bite.



Prep: 20 minutes

Bake: 25–30 minutes

Yield: 16 brownies

Ingredients

- 1 large egg, room temperature
- 1 box Red Velvet Cake Mix (Duncan Hines or Betty Crocker recommended)
- ½ cup unsalted or salted butter, melted
- 2 teaspoons vanilla extract
- 1 ½ cups white chocolate chips (use more or less to taste)

Instructions

1. Preheat oven to **350°F**. Line an **8×8 baking pan** with parchment paper and lightly spray with nonstick spray.
2. Whisk the egg in a small bowl and set aside.
3. Melt the butter in a microwave-safe bowl and let it cool slightly.
4. In a large mixing bowl, combine the **cake mix, melted butter, egg, and vanilla**. Mix until just combined — the batter will be thick and dense.
5. Fold in the **white chocolate chips** until evenly distributed.
6. Spread the batter into the prepared pan, smoothing it into an even layer.
7. Bake for **20–25 minutes**. The edges should feel set, but the center should remain slightly soft for a fudgy texture.
 - For firmer brownies, bake up to **30 minutes**.
8. Cool for **30 minutes**, then lift out using the parchment and slice into 9 large or 12 small squares.

Tips

- Don't overbake — pull them when the center looks slightly soft for the fudgiest texture.
- Use good-quality white chocolate chips so you get creamy, melty pockets in every bite.
- Chill the brownies before slicing to get clean, bakery-style cuts with no crumbling.

Reese's Peanut Butter Cup Explosion Brownies

Loaded with Reese's cups, peanut butter, and chocolate — these brownies are a peanut-butter-lover's fantasy.



Prep: 15 minutes

Bake: 30–35 minutes

Yield: 16 brownies

Ingredients

- 1 box brownie mix (plus ingredients listed on box)
- 1 cup chopped Reese's peanut butter cups
- 1/2 cup peanut butter
- Optional: 1/2 cup chocolate chips

Instructions

1. Preheat oven to 350°F. Prepare brownie batter as directed.
2. Fold in chopped Reese's and chocolate chips.
3. Spread into a greased 9×9-inch pan.
4. Warm peanut butter and drizzle over the top.
5. Swirl gently.
6. Bake 30–35 minutes.
7. Cool before slicing.

Tips

- Freeze Reese's cups for cleaner chopping.
- Add extra Reese's on top before baking for a loaded look

Ultimate Nutella Brownies

Thick, fudgy, and swirled with warm Nutella, these brownies deliver pure chocolate-hazelnut bliss in every bite.



Prep: 20 minutes

Bake: 25–30 minutes

Yield: 9–16 brownies

Ingredients

Dry Ingredients

- ½ cup all-purpose flour
- ½ teaspoon fine salt
- ¼ teaspoon baking powder

Wet Ingredients

- ⅔ cup canola oil (or vegetable/coconut oil)
- ⅔ cup natural cocoa powder
- 3 large eggs
- 1 ⅓ cups powdered sugar
- ⅔ cup packed dark brown sugar
- 1 teaspoon vanilla extract

Nutella

- 1 cup Nutella (slightly warmed for swirling)

Instructions

Prepare the Pan

1. Preheat oven to **325°F**.
2. Line an **8×8 or 9×9-inch pan** with parchment and spray with nonstick spray.
 - 8×8 = thicker brownies
 - 9×9 = slightly thinner brownies

Bloom the Cocoa

3. Warm the oil in the microwave in **4–6 bursts of 5 seconds** until warm (not hot).
4. Whisk in cocoa powder until smooth.
5. Let sit **4–5 minutes** to bloom.

Mix Dry Ingredients

6. Whisk flour, salt, and baking powder in a bowl; set aside.

Mix Wet Ingredients

7. In a large bowl or stand mixer, beat eggs, powdered sugar, and brown sugar on **medium-high** for **2½–3 minutes**, until lighter in color.
8. Add vanilla; mix briefly.

Combine

9. Add **half** of the cocoa mixture to the egg mixture; beat **4–5 minutes** until shiny.
10. Add the flour mixture; beat on **low** until combined.
11. Add the remaining cocoa mixture; beat **1–2 minutes** until glossy.

Add Nutella

12. Spread batter evenly in the pan.
13. Warm Nutella **15–20 seconds** until drippy.
14. Spoon over batter and swirl as desired.

Bake

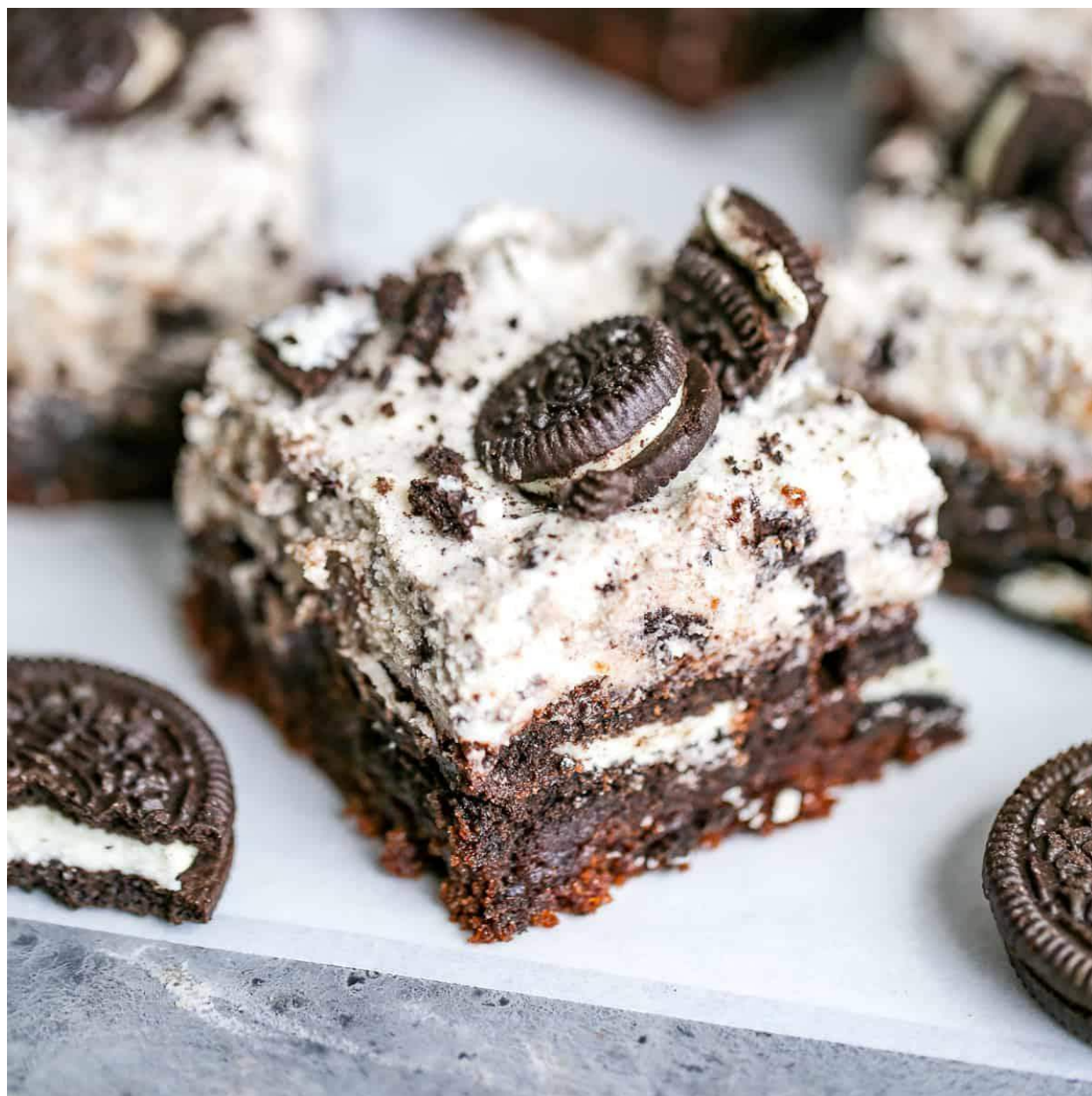
15. Bake **20–30 minutes** (longer for glass/ceramic pans).
16. Brownies will pull from edges but may not test clean in the center — that's correct for fudgy brownies.
17. Cool completely before slicing.

Tips

- Warm Nutella slightly for the best swirl.
- For thicker brownies, use an **8×8 pan** and bake a few minutes longer.
- Brownies slice cleanest when fully cooled or chilled.
- Store airtight: **3–4 days room temp** or **5–7 days refrigerated**.

Delicious Oreo Brownies with 3-Ingredient Oreo Frosting

Fudgy brownies loaded with Oreo pieces and topped with a fluffy 3-ingredient Oreo frosting — the ultimate cookies-and-cream treat.



Prep: 15 minutes

Bake: 25–30 minutes

Yield: 16 brownies

Ingredients

Brownies

- 1 box brownie mix (plus ingredients listed on the box)
- 10 Oreo cookies, chopped

3-Ingredient Oreo Frosting

- 1 cup heavy whipping cream
- ¼ cup powdered sugar
- 10 Oreo cookies, crushed

Instructions

Make the Brownies

1. Preheat oven to 350°F. Line an 8×8-inch pan with parchment and spray with nonstick spray.
2. Prepare brownie batter according to package directions.
3. Fold in chopped Oreos.
4. Spread batter evenly into the pan.
5. Bake 25–30 minutes, or until edges are set. Cool completely before frosting.

Make the Oreo Frosting

7. Beat heavy cream and powdered sugar until stiff peaks form.
8. Fold in crushed Oreos until evenly combined.
9. Spread frosting over cooled brownies.

Finish

10. Add extra crushed Oreos on top if desired. Chill 30 minutes for clean slicing.

Tips

- Use **freshly whipped cream** for the fluffiest frosting.
- Crush Oreos finely for a smooth frosting, or leave chunks for texture.
- Chill before slicing for the cleanest squares.
- Store in the fridge up to 4 days.

Strawberry Chocolate Chunk Brownies

Fudgy brownies studded with juicy strawberries and melty chocolate — romantic, fruity, and irresistible.



Prep: 15 minutes

Bake: 30–35 minutes

Yield: 16 brownies

Ingredients

- 1 box brownie mix (plus ingredients listed on box)
- 1 cup chopped fresh strawberries
- 1 cup chocolate chunks

Instructions

1. Preheat oven to 350°F. Prepare brownie batter as directed.
2. Fold in strawberries and chocolate chunks.
3. Spread into a greased 9×9-inch pan.
4. Bake 30–35 minutes.
5. Cool completely before slicing.

Tips

- Pat strawberries dry to avoid extra moisture.
- Add a strawberry drizzle for a Valentine finish.

Super Easy Homemade Brownies

Simple, classic, and deeply chocolatey — the perfect base brownie for any Valentine add-ins.



Prep: 10 minutes

Bake: 25–30 minutes

Yield: 16 brownies

Ingredients

- 1/2 cup unsalted butter, melted
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/3 cup cocoa powder
- 1/2 cup all-purpose flour
- 1/4 teaspoon salt
- Optional: 1/2 cup chocolate chips

Instructions

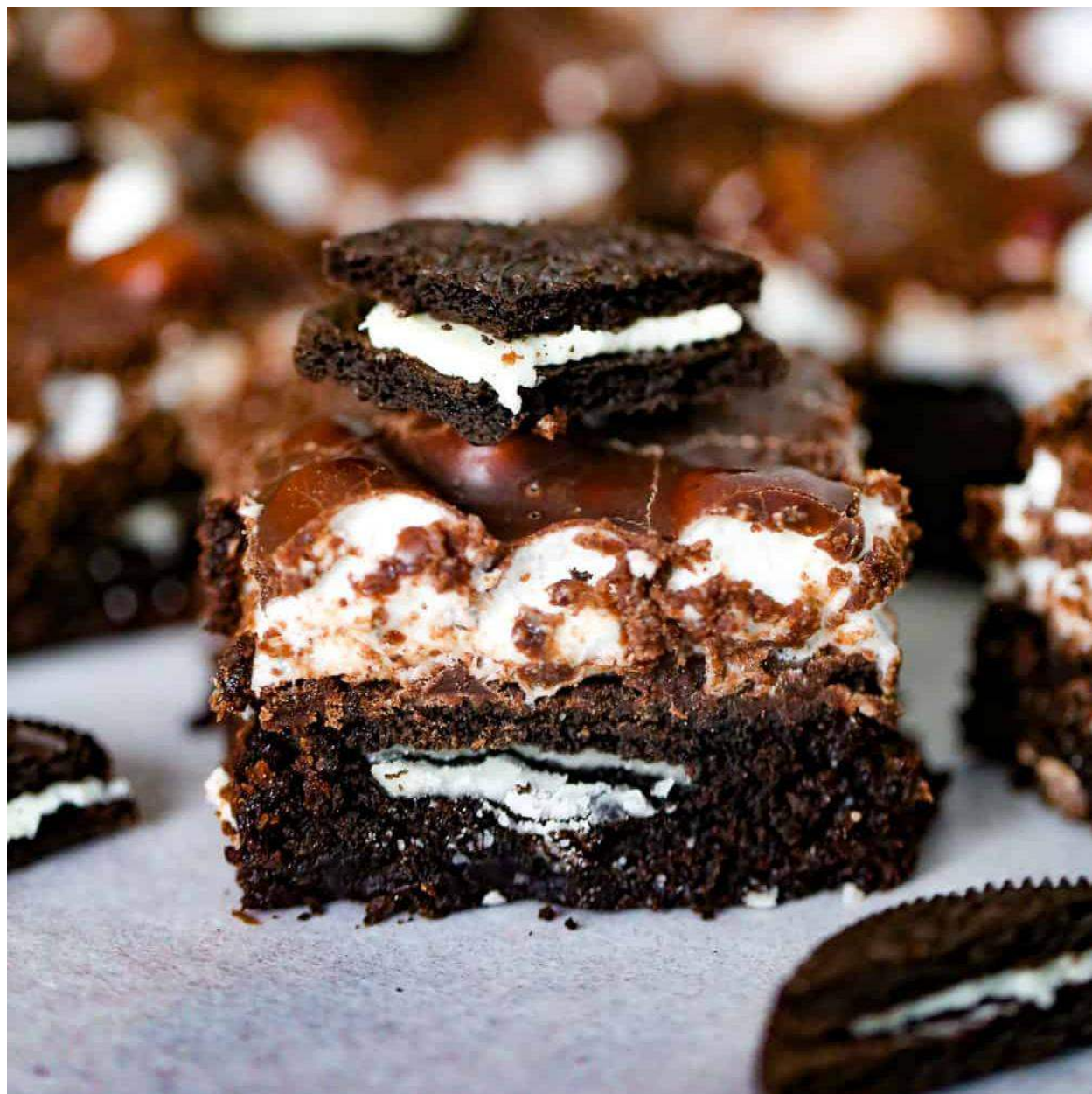
1. Preheat oven to 350°F. Line an 8×8-inch pan with parchment.
2. Whisk melted butter and sugar.
3. Add eggs and vanilla; whisk well.
4. Mix in cocoa powder, flour, and salt.
5. Fold in chocolate chips if using.
6. Spread into the pan and bake 25–30 minutes.
7. Cool before slicing.

Tips

- Add a swirl of peanut butter or raspberry jam for a Valentine twist.
- Underbake slightly for extra fudginess.

Easy Mississippi Mud Oreo Brownies

Chocolate, marshmallows, Oreos, and fudge — these brownies are a full-on Valentine celebration.



Prep: 15 minutes

Bake: 30–35 minutes

Yield: 16 brownies

Ingredients

- 1 box brownie mix (plus ingredients listed on box)
- 1 cup chopped Oreos
- 2 cups mini marshmallows
- Optional: chocolate chips

Instructions

1. Preheat oven to 350°F. Prepare brownie batter as directed.
2. Fold in chopped Oreos and chocolate chips.
3. Spread into a greased 9×9-inch pan.
4. Bake 25–30 minutes.
5. Remove from oven and top with mini marshmallows.
6. Return to oven for 3–5 minutes to melt.
7. Cool before slicing.

Tips

- Torch the marshmallows for a toasted finish.
- Add extra Oreos on top before baking for a dramatic look.

BONUS RECIPE — Black Forest Brownie Bites

Fudgy brownie rounds topped with rich chocolate frosting, glossy cherries, and a sprinkle of chocolate shavings — a romantic, bakery-style treat made from a box.



Prep: 20 minutes

Bake: 30–35 minutes

Yield: 12-16 brownies

Ingredients

- 1 box brownie mix (plus ingredients listed on box)
- 1 tub Hershey's chocolate frosting
- 1 can cherry pie filling
- Optional: chocolate shavings or curls for garnish

Instructions

Make the Brownies

1. Preheat oven to 350°F. Line a 9×9-inch pan with parchment paper.
2. Prepare brownie batter as directed on the box.
3. Spread evenly into the pan and bake according to package instructions.
4. Cool completely.

Cut & Decorate

1. Use a round cookie cutter to cut cooled brownies into circles.
2. Pipe or spread Hershey's chocolate frosting on top of each round.
3. Add 2-3 cherries from the pie filling to each frosted brownie.
4. Sprinkle with chocolate shavings or curls for a bakery-style finish.

Tips

- Chill before cutting for clean, neat rounds.
- Warm the cherry pie filling slightly for glossier cherries.
- Use a star tip for frosting to add height and texture.



BEFORE YOU BAKE

Tips for the Best Brownies Every Time

Choose the Right Pan

- An 8×8 pan gives thicker, fudgier brownies.
- A 9×9 pan bakes slightly faster and creates cleaner edges.
- Always line with parchment for easy lifting and perfect slices.

Don't Overmix

- Stir just until the flour disappears.
- Overmixing = cakier brownies and less fudginess.

Use Room-Temperature Ingredients

- Room-temp eggs and softened cream cheese blend more smoothly, giving you silky swirls and even textures.

Bloom Your Cocoa

- Warm oil + cocoa = deeper chocolate flavor. (This is why your Nutella brownies taste next-level.)

Know When They're Done

- Brownies should look set at the edges and slightly soft in the center.
- A clean toothpick means they're overbaked.

Chill Before Slicing

A short chill gives you:

- sharper edges
- cleaner layers
- prettier photos
- less crumbling

Use Quality Chocolate

- Chocolate chips are great, but chopped chocolate melts more luxuriously into the batter.

Swirl With Intention

For cheesecake or Nutella swirls:

- Don't over-swirl
- Use a butter knife
- Aim for bold ribbons, not muddy batter

Storage Basics

- Most brownies keep 3–4 days at room temp
- Cheesecake or cream-cheese brownies should be refrigerated
- Almost all brownies freeze beautifully for 1–2 months.

Recommended Tools

- 8×8 or 9x9 metal pan
- Offset spatula
- Parchment sheets
- Rubber spatula
- Sharp chef's knife

Ingredient Notes

- Dutch-process cocoa = deeper flavor
- Natural cocoa = lighter, brighter chocolate
- Boxed mixes vary — Duncan Hines gives the fudgiest results

Brownie Troubleshooting

- Brownies too dry → overbaked or too much flour
- Brownies sinking → underbaked or too much moisture
- Swirls disappearing → overmixed

Freezer Guide

- Freeze whole slab or individual squares
- Wrap tightly in plastic + foil
- Thaw at room temp for 1 hour

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♥ Thank you for spending time in my little chocolate-covered corner of the world. Creating these recipes is one of my greatest joys, and getting to share them with you makes it even sweeter.

I truly cherish you as a subscriber and part of this community — your support, your baking adventures, and your love for all things chocolate mean more than you know.

Until our next bake together, keep treating yourself with something sweet.



♥ *With love and chocolate,*
Kim — @ The Baking ChocolaTess