



Fudgy Chocolate Noel Brownies

A Chocolatey Hug in a Muffin Tin

Hello, my dear. Come sit. The kitchen is warm. I want to tell you about my Fudgy Chocolate Noel Brownies. They are not just brownies. They are little chocolate cakes with a secret heart. You bake them in a muffin tin. This makes everyone get their own perfect piece. No fighting over the corner bits!

I call them “Noel” brownies. I first made them for a snowy Christmas Eve. My grandson Sam took one bite. His eyes got very wide. He said, “Nana, this is a chocolate hug.” I still laugh at that. Now, what is your favorite cozy winter treat? Tell me about it.

The Magic of the Little Hole

Here is the fun part. After the brownies bake, you make a little hole in each one. I use the bottom of a shot glass. You press it right into the warm center. This is where the magic happens later. It makes a little cup for the ganache.

Why does this matter? Well, it means every bite has the fudgy brownie and the smooth filling. You don't just get frosting on top. You get a creamy surprise inside. *Fun fact: The word "ganache" is French. It means a smooth mixture of chocolate and cream. It sounds fancy, but it's easy!*

Whisking Up Memories

Making the batter is simple. You melt chocolate with boiling water and cocoa. Doesn't that smell amazing? It smells like my mother's kitchen. Then you whisk in the sugar, oil, and eggs. Be gentle when you add the flour. Just mix until you don't see white streaks.

Pour the batter into the lined cups. The oven does the rest. The waiting is the hardest part. I like to watch them rise. Do you like to watch things bake in the oven, or do you find it hard to wait?

The Heart of the Matter

While they cool, make the ganache. Just warm cream and chocolate chips together. Stir until it's glossy and dark. Then spoon it into those little holes you made. It will look like a chocolate pond. Let it sit. It will firm up into the most velvety filling.

This step matters. It turns a simple brownie into something special. The

smooth ganache against the chewy brownie is perfect. It is a lesson in textures. Food feels good in your mouth, not just tastes good.

A Pinch of Sparkle

Just before serving, sprinkle on a tiny bit of flaky sea salt. I use Maldon salt. It looks like little snowflakes. This is not to make it salty. It makes the chocolate taste even more chocolatey. Trust your Nana on this.

See also Festive Mac and Cheese Bake

You can let them set on the counter. Or pop them in the fridge if you're in a hurry. Bring them to room temperature to eat. The flavors sing when they are just a little warm. So, tell me, are you a "eat dessert right away" person or a "save it for later" person?

Ingredients:

Ingredient	Amount	Notes
Bittersweet chocolate chips	$\frac{1}{3}$ cup (2 oz / 57g)	For the brownie batter
Dutch-processed cocoa powder	$\frac{1}{3}$ cup (1 oz / 28g)	
Boiling water	$\frac{1}{2}$ cup	
Sugar	2 cups (14 oz / 397g)	
Vegetable oil	$\frac{2}{3}$ cup	
Large eggs	2	
Vanilla extract	2 teaspoons	
All-purpose flour	$1 \frac{1}{3}$ cups ($6\frac{2}{3}$ oz / 189g)	
Table salt	$\frac{3}{4}$ teaspoon	

Ingredient	Amount	Notes
Bittersweet chocolate chips	1 $\frac{1}{3}$ cups (8 oz / 227g)	For the ganache filling
Heavy cream	$\frac{1}{2}$ cup	
Maldon sea salt	1 teaspoon	For sprinkling on top



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Instructions

Step 1: First, get your oven ready. Move a rack to the middle. Heat it to 350 degrees. Line a muffin tin with paper cups. Give those cups a good spray with oil. This keeps our brownies from sticking. (A good spray is the secret to a clean release!)

Step 2: Now, let's melt the chocolate. Put chips and cocoa in a big bowl. Pour in the boiling water and whisk. It will look grainy, then smooth. Whisk in the sugar, oil, eggs, and vanilla. Finally, gently stir in the flour and salt. Don't overmix!

Step 3: Time to fill the cups. Use a $\frac{1}{4}$ -cup measure for the batter. Fill each muffin cup evenly. Bake for 30 to 40 minutes. They are done when a toothpick has a few moist crumbs. What does a "moist crumb" look like? Share below!

Step 4: Let the brownies cool for 15 minutes. Here's the fun part. Spray the bottom of a shot glass. Press it into each warm brownie to make a well. This is where our ganache will go. Let them cool completely for an hour. I still laugh at using a shot glass for baking.

Step 5: Make the silky ganache filling. Microwave the chocolate and cream together at half power. Stir it often until it's melted and shiny. Carefully spoon the ganache into each brownie's well. Doesn't that smell amazing? Let them sit for 4 hours to set. (Patience makes the best ganache!)

Step 6: The final touch is my favorite. Sprinkle a tiny bit of fancy salt over the set ganache. That little crunch is magic. You can chill them to set faster. Just let them come to room temperature before serving.

Then, share with someone special.

See also [Christmas Morning Ranchero Sunrise](#)

Creative Twists

These brownies are wonderful as they are. But sometimes, a little twist is fun. You could add a surprise inside the ganache. A single raspberry or a toasted walnut piece is lovely. A sprinkle of orange zest in the batter is bright and cheerful. For a holiday look, use crushed candy canes instead of salt. Which one would you try first? Comment below!

Serving & Pairing Ideas

These are rich, so a little goes a long way. Serve one on a small plate with a dollop of whipped cream. A few fresh berries on the side add a nice, tart bite. For a drink, a cold glass of milk is always perfect. For the grown-ups, a small glass of cherry port wine is a cozy match. Which would you choose tonight?



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Keeping Your Brownie Treasures

These brownies are a special treat. You will want to keep them fresh. Let them cool completely first. Then, store them in a sealed container. They will last three days on your counter.

For longer keeping, the freezer is your friend. Wrap each brownie tightly in plastic wrap. Pop them all in a freezer bag. They will be happy there for three months. Thaw them on the counter when you are ready.

I once made a double batch for a surprise snow day. Having them in the freezer was a lifesaver. My grandson's smile was worth the planning. Batch cooking means you are always ready for joy. **Have you ever tried storing it this way? Share below!**

Brownie Troubleshooting for Happy Bakers

Sometimes baking has little hiccups. Do not worry. Here are easy fixes. First, if your brownies stick to the liner, you need more spray. I remember when I skipped this step once. It was a sticky mess!

Second, if the ganache looks grainy, your cream was too hot. Let it cool a bit before stirring. This keeps the ganache smooth and shiny. A smooth ganache feels special in your mouth.

Third, if the brownies are dry, you baked them too long. Check them at 30 minutes, not 40. A perfect, fudgy brownie builds your kitchen confidence. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Yes! Use your favorite gluten-free flour blend. Make sure it is a 1-to-1 style.

Q: Can I make them ahead? A: Absolutely. Bake the brownies a day early. Fill them with ganache the next day.

Q: What if I don't have Dutch-processed cocoa? A: Regular cocoa powder works just fine. Your brownies will still be delicious.

Q: Can I double the recipe? A: You can! Just use two muffin tins. You will have twice the gifts to share.

See also [Maple Orange Glazed Sweet Potato Mash](#)

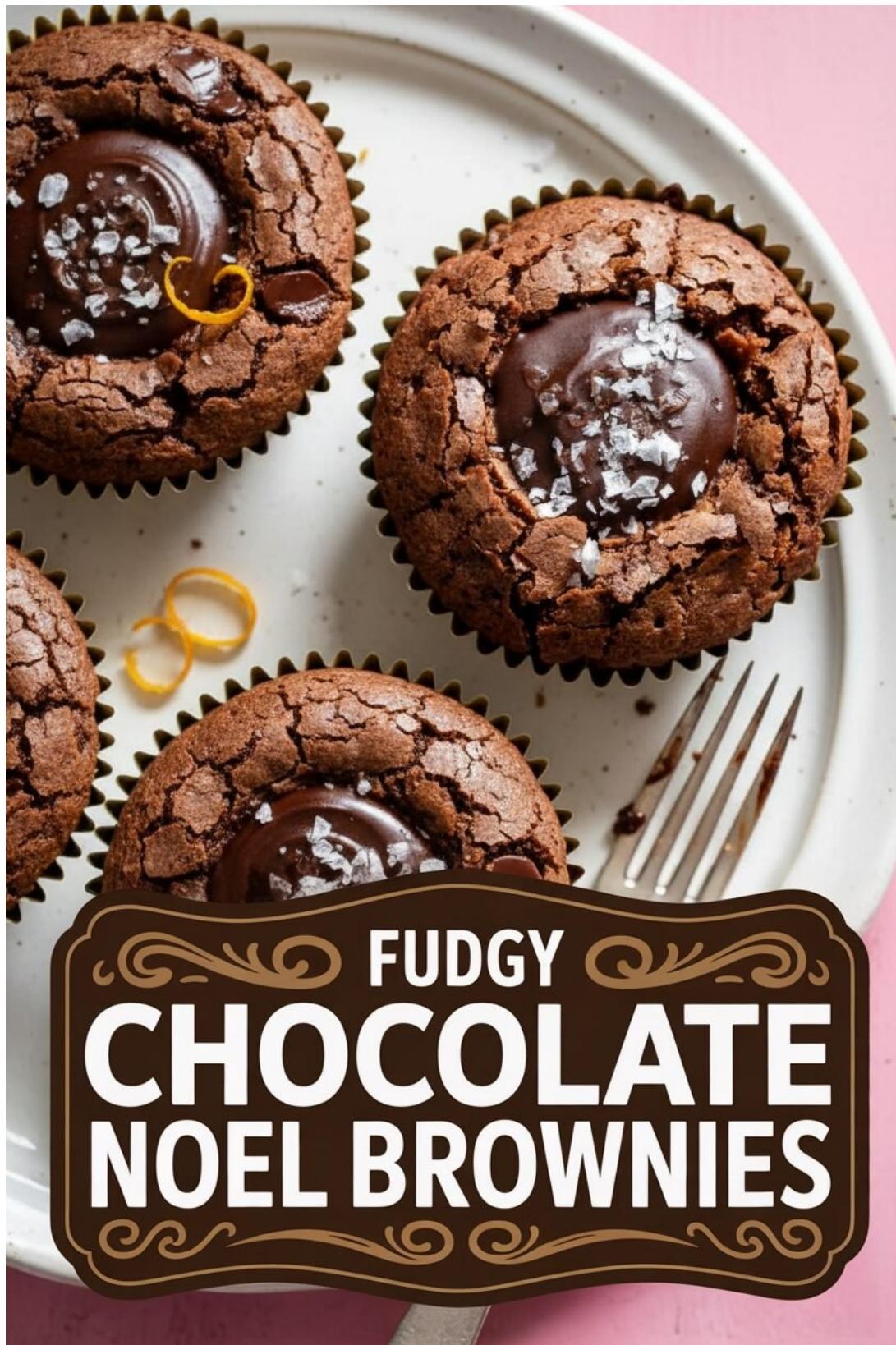
Q: Is the sea salt necessary? A: It is my secret. A tiny sprinkle makes the chocolate taste even deeper. *It is a little magic trick for your tongue.* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these as much as I do. Baking is about sharing love and stories. Your kitchen is full of both. I would love to see your creations.

Share a picture of your beautiful brownies. Let me know how your family liked them. **Have you tried this recipe? Tag us on Pinterest!** It makes my day to see your baking adventures.

Happy cooking!
—Elowen Thorn.



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Fudgy Chocolate Noel Brownies

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses: [Dessert](#)



Fudgy Chocolate Noel Brownies | 18

Difficulty: **Beginner**

Prep time: **30 minutes**



Fudgy Chocolate Noel Brownies | 20

Cook time: **40 minutes**

Rest time: **4 minutes**

Total time: **5 minutes**



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Servings: **12 brownies**



Fudgy Chocolate Noel Brownies | 24

Calories: **410 kcal**

Best Season: **Summer**

Description

Chocolate Ganache-Filled Brownies

Ingredients

Brownies:

- $\frac{1}{3}$ cup (2 ounces/57 grams) bittersweet chocolate chips
- $\frac{1}{3}$ cup (1 ounce/28 grams) Dutch-processed cocoa powder
- $\frac{1}{2}$ cup boiling water
- 2 cups (14 ounces/397 grams) sugar
- $\frac{2}{3}$ cup vegetable oil
- 2 large eggs
- 2 teaspoons vanilla extract
- $1 \frac{1}{3}$ cups (6 $\frac{2}{3}$ ounces/189 grams) all-purpose flour
- $\frac{3}{4}$ teaspoon table salt

Ganache Filling:

- $1 \frac{1}{3}$ cups (8 ounces/227 grams) bittersweet chocolate chips
- $\frac{1}{2}$ cup heavy cream
- 1 teaspoon Maldon sea salt

Instructions

1. Adjust oven rack to middle position and heat oven to 350 degrees. Line 12-cup muffin tin with parchment liners. Generously spray liners in muffin tin with vegetable oil spray.
2. Place chocolate chips and cocoa in large bowl. Add boiling water and whisk until chocolate chips are fully melted. Whisk in sugar, oil, eggs, and vanilla until combined. Gently whisk in flour and salt until just incorporated.
3. Using $\frac{1}{4}$ -cup dry measuring cup, portion batter into prepared muffin cups; evenly distribute any remaining batter among cups. Bake

until toothpick inserted in center comes out with few moist crumbs attached, 30 to 40 minutes.

4. Let brownies cool in muffin tin on wire rack for 15 minutes. Spray base of 1½-inch-diameter shot glass (or other object with similar diameter) with vegetable oil spray. Keeping brownies in muffin tin, press base of glass into center of each brownie, about 1 inch deep, respraying glass as needed. Remove brownies from muffin tin and let cool completely on rack, about 1 hour.
5. Microwave chocolate chips and cream in bowl at 50 percent power, stirring frequently with rubber spatula, until melted, 1 to 3 minutes. Distribute ganache evenly among indentations in brownies (about 1 heaping tablespoon each).
6. Let sit until ganache is set, about 4 hours. Sprinkle ganache evenly with salt. Serve. (Alternatively, brownies can be transferred to refrigerator and will set in about 1½ hours; let come to room temperature before serving.)

Notes

For best results, use a good quality Dutch-processed cocoa powder. The Maldon sea salt on top provides a delightful crunch and flavor contrast.

Keywords: Brownies, Chocolate, Ganache, Dessert