



Oreo Brownies Fudgy Chocolate Dessert Recipe

A Sweet Surprise for My Grandson

My grandson Leo came over one rainy afternoon. He had a sad look on his face. So I asked him what would make him smile.

He said, “Brownies with Oreos, Nana.” We made them right then. His smile was worth every single chocolate crumb. I still laugh at that.

Why This Recipe is Special

This recipe is not just about mixing things. It is about making a memory. The double dose of Oreos gives you a fun crunch.

You get a fudgy bite and a cookie crunch all at once. Doesn't that sound amazing? This matters because food made with joy just tastes better.

Let's Get Baking Together

First, you mix the brownie batter. It gets nice and shiny. Then comes the fun part. You get to crush the Oreos in a bag.

You can make some pieces big and some small. What is your favorite part of baking? Is it mixing, or is it the crushing?

A Little Secret for You

Do not over-mix the batter. Just fold in the first half of the Oreos gently. This keeps the brownies soft and fudgy.

Then you sprinkle the rest on top. This matters because gentle handling makes a tender treat. *Fun fact: The first Oreo was sold in 1912!*

The Best Part is Sharing

Let the brownies cool completely. This is the hardest part, I know. The sweet drizzle on top makes them look so pretty.

Then you cut them into squares. I love seeing the Oreo pieces inside. What is your favorite treat to share with your family?

Your Turn in the Kitchen

Now you have the recipe. It is your turn to make someone smile. Maybe you can make them with a friend or a parent.



Tell me, what is your favorite memory of baking with someone you love? I would love to hear your story.



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Ingredients:

Ingredient	Amount	Notes
Fudge brownie mix	18.3 ounce	
Vegetable oil	2/3 cup	
Water	1/4 cup	
Eggs	2	
Vanilla extract	1 teaspoon	For the brownie batter
Oreo cookies	30	Divided, for the brownie batter and topping
Powdered sugar	1 cup	For the drizzle
Vanilla extract	1/2 teaspoon	For the drizzle
Milk	1-2 tablespoons	For the drizzle

My Fudgy Oreo Brownies

Oh, these brownies bring back such sweet memories. My grandson, Liam, invented them one rainy afternoon. He just loved the crunch of Oreos in a soft, fudgy brownie. I still laugh at that messy, happy kitchen. Now it's our favorite treat to make together. Doesn't that smell amazing when it bakes? Let me show you how we do it.

See also [Spaghetti Casserole Recipe](#)

Step 1: First, get your oven nice and warm at 350°F. Line your baking dish with parchment paper. A little spray keeps everything from sticking. This makes cleanup so much easier later. I learned that the hard way after scrubbing many pans!

Step 2: Now, let's make the brownie batter. Just mix the brownie box stuff with oil, water, and eggs. Stir it all until it looks smooth and shiny. It's okay if a few little lumps are in there. My arm gets a little tired, but it's worth it.

Step 3: Here comes the fun part. Put all those Oreos in a bag. Use a rolling pin to crush them up. You want some big chunks and some small crumbs. (My hard-learned tip: don't crush them too fine. You want those big bits for a surprise crunch!)

Step 4: Stir half of your cookie crumbs right into the batter. Then pour it all into your prepared pan. It will look so pretty and speckled. Now, sprinkle the rest of the crumbs on top. They will sink in just a little as it bakes.

Step 5: Pop the pan in the oven for about 25 minutes. You'll know it's done when the center doesn't jiggle. Let the pan cool completely on the counter. This is the hardest part, waiting! **Do you like your brownies gooey or cakey? Share below!**

Step 6: For the drizzle, whisk the powdered sugar, vanilla, and milk. You want it thin enough to drizzle. I use a fork to make pretty lines back and forth. Then just cut your brownies into squares. Oh, what a wonderful, messy, delicious treat.

Cook Time: 25 mins

Total Time: 40 mins

Yield: 12 servings

Category: Dessert

Three Tasty Twists to Try

This recipe is like a good friend. It's happy to change things up

sometimes. Here are a few ideas we love. They make the brownies feel new and special all over again. I wonder which one will catch your eye.

Minty Fresh: Use mint Oreos instead of the regular ones. It tastes like a cool, chocolatey breeze.

Peanut Butter Swirl: Drop spoonfuls of peanut butter on the batter before baking. Then swirl it with a knife.

Salty Sweet: Sprinkle a little sea salt on top of the drizzle. It makes the chocolate flavor pop even more.

Which one would you try first? Comment below!

See also [Creamy Homemade Matcha Iced Latte Guide](#)

Serving Your Sweet Masterpiece

A brownie is a lovely thing all on its own. But sometimes, you want to make it extra special. I love serving these warm in a little bowl. They are just so cozy and inviting that way. It reminds me of serving dessert to my own children.

You could add a scoop of vanilla ice cream on top. The way it melts into the warm brownie is pure magic. A few fresh raspberries on the side look so pretty. Their little bit of tartness is a nice change. For a drink, a cold glass of milk is always the best friend to a brownie. For the grown-ups, a cup of strong black coffee is wonderful, too. **Which would you choose tonight?**



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Keeping Your Oreo Brownies Fresh

These brownies are best fresh from the pan. But they keep well too. Let them cool completely first. Then store them in a sealed container.

They will stay good on the counter for three days. For longer storage, pop them in the fridge. They will last up to a week there. You can also freeze them for a month.

I once froze a whole batch for my grandson's visit. He was so happy to have a ready-made treat. This is why batch cooking matters. It means a sweet surprise is always close by.

To reheat, a few seconds in the microwave works. It makes them soft and gooey again. This brings back that just-baked feeling. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Brownie Troubles

Sometimes brownies can be tricky. But do not worry. Most problems are easy to fix. I remember when my brownies were too cakey.

The first issue is over-baking. This makes brownies dry. Always check them a few minutes early. The toothpick test is your best friend.

The second issue is a messy drizzle. If your glaze is too thick, add a tiny bit more milk. If it is too thin, add more powdered sugar. This control matters for a pretty finish.

The third issue is crumbly Oreo pieces. Crushing them in a bag is smart.

But do not make them all into dust. Having bigger chunks gives a nice crunch. This texture matters for a fun eating experience. **Which of these problems have you run into before?**

Your Oreo Brownie Questions Answered

Q: Can I make these gluten-free? A: Yes! Use a gluten-free brownie mix and gluten-free cookies. It works just as well.

Q: Can I make them ahead of time? A: Absolutely. Bake them a day before you need them. The glaze is best added the day you serve.

See also Rhubarb Custard Pie Sweet Creamy Tart Filling

Q: What can I use instead of vegetable oil? A: You can use melted butter. It will give them a richer, buttery taste.

Q: Can I double this recipe? A: You can, but bake it in two separate pans. This ensures they cook evenly in the middle.

Q: Is the vanilla extract necessary? A: It adds a lovely warm flavor. But your brownies will still be fine without it. **Which tip will you try first?**

Bake a Little Joy

I hope you love baking these brownies as much as I do. Sharing them with family is the best part. It creates sweet memories in your kitchen.

Fun fact: The first Oreo cookie was sold in 1912. That is over one hundred years of deliciousness! I would love to see your creations.

Have you tried this recipe? Tag us on Pinterest!



Happy cooking! —Elowen Thorn.

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Difficulty: **Beginner**



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Prep time: **15 minutes**



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Cook time: **25 minutes**



Rest time:



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Total time: **40 minutes**



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Servings: **12 servings**



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Calories:**50 kcal**



Best Season:**Summer**

Description

This sausage and peppers recipe combines savory sausage with sweet

peppers for a flavorful, satisfying dish. Perfect for a quick dinner or special occasion, it's easy to make and full of taste.

Ingredients

=== Oreo Brownies: ===

- ☐ 18.3 ounce fudge brownie mix
- ☐ 2/3 cup vegetable oil
- ☐ 1/4 cup water
- ☐ 2 eggs
- ☐ 1 teaspoon vanilla extract
- ☐ 30 Oreo cookies (divided)

=== Drizzle: ===

- ☐ 1 cup powdered sugar
- ☐ 1/2 teaspoon vanilla extract
- ☐ 1-2 tablespoons milk

Instructions

1. Preheat the oven to 350°F and line a 9×13 baking dish with parchment paper or aluminum foil. Coat with cooking spray. Set aside.
2. In a large mixing bowl, combine the brownie mix, vegetable oil, water and eggs. Set aside.
3. Place all 30 Oreos into a large plastic bag and using a rolling pin, break into larger pieces. Some can be crumbled more than others. Divide the crumbled Oreos into two equal parts.

4. Fold one part of the Oreos into the brownie batter. Pour the batter into the prepared baking dish.
5. Top the brownies with the remaining crumbled cookies.
6. Bake for 23-26 minutes or until the center has set.
7. Remove and allow to cool fully.
8. Whisk together the powdered sugar, vanilla extract and milk until smooth. Drizzle over cooled brownies using the tines of fork, a pastry bag or a plastic bag with a corner snipped.
9. Cut into squares.
10. If you've tried this recipe, come back and let us know how it was in to comments or star ratings.

Notes

Prep: 15 mins | Cook: 25 mins | Total: 40 mins | Servings: 12

Keywords: Oreo, Brownies, Fudgy, Chocolate, Dessert