

Bite Spoon

Football Brownies – Fudgy Game Day Treat

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, melted
- [ ] 1 cup brown sugar, packed
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup all-purpose flour
- [ ] 1/2 cup dark cocoa powder
- [ ] 1/2 tsp salt

Optional Topping

- [ ] 2 tbsp white chocolate chips
- [ ] A pinch of flaky sea salt

Instructions

1. Preheat the oven to 350°F (175°C). Line an 8-inch square pan with parchment paper.
2. In a medium bowl whisk melted butter with brown sugar until smooth, then stir in eggs and vanilla.
3. Sift together flour, cocoa, and salt; fold into the wet mixture until just combined. football stadium cookies
4. Spread batter evenly in the pan, sprinkle optional white chocolate chips and sea salt. Bake for 22-25 minutes, until the top looks set but a toothpick comes out with a few moist crumbs.
5. Let cool completely in the pan, then lift out with parchment and cut into football shapes. Serve with a smile.

Nutrition per serving

320 kcal	4 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a denser brownie, reduce the flour by two tablespoons.
- For extra shine, brush a thin layer of melted chocolate over the top after cooling.
- You can drizzle a light caramel sauce for a sweet-savory contrast.