

Zucchini Bread Recipes

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

Brownie Batter

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

Optional Topping

- [ ] 2 tbsp melted butter for brushing
- [ ] Powdered sugar for dusting

Instructions

1. Preheat the oven to 350°F (175°C) and line a 9×13-inch pan with parchment; the warm scent of butter will already start to fill the kitchen.
2. In a large bowl, whisk melted butter with both sugars until smooth, then beat in eggs one at a time, followed by vanilla; you'll notice a glossy sheen.
3. Sift together cocoa, flour, espresso powder, and salt; fold the dry mix into the wet batter gently, being careful not to over-mix.
4. Spread the batter evenly in the prepared pan, brush the top with a little melted butter for a shiny crust, and bake for 22-25 minutes until the center is set but still slightly fudgy.
5. Let the brownies cool completely in the pan; then cut into football shapes. For a fun twist, drizzle a thin line of protein brownie glaze on top.

Nutrition per serving

320 kcal	5 g	42 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a denser brownie, add an extra 1/4 cup of cocoa.
- For added depth, sprinkle a pinch of sea salt just before baking.
- The brownies keep best at room temperature; reheating gently restores that fresh-out-of-the-oven feeling.