

Choco Fever Dream

Fudgy Football Brownies - Game Day Treat

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

Ingredients

Brownie Base

- [ ] 200g dark chocolate, chopped
- [ ] 150g unsalted butter
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 3/4 cup all-purpose flour
- [ ] 1/4 tsp sea salt

Instructions

1. Preheat the oven to 350°F (175°C). Line a 9×13 inch pan with parchment paper, letting the edges overhang for easy lift.
2. In a saucepan over low heat, melt the dark chocolate and butter together, stirring gently until smooth. Remove from heat and let cool slightly.
3. Whisk together sugar, eggs, and vanilla until light and airy. Slowly pour in the chocolate mixture, folding until just combined.
4. Sift flour and sea salt over the batter; fold gently to keep the mixture airy. Pour into the prepared pan, spreading evenly.
5. Bake for 20-25 minutes, or until the top is set but the center still looks slightly glossy. Let cool in the pan on a rack.
6. Lift the brownies using the parchment overhang, shape into a football, and slice into wedges. Optionally, drizzle with melted chocolate.

Nutrition per serving

320 kcal	4 g	36 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra glossy top, brush the batter with a thin layer of melted butter before baking.
- If you prefer a sweeter brownie, increase the sugar by 2-3 tbsp.
- A pinch of espresso powder deepens the chocolate flavor without adding coffee taste.