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a nut-free cooking blog



### Football Brownies

1 box of brownie mix (I like to use the Chewy Fudge by Duncan Hines)  
canola oil (around  $\frac{3}{4}$  cup, follow instructions on box)  
water (around  $\frac{1}{4}$  cup, follow instructions on box)  
eggs (probably two, follow instructions on box)  
 $\frac{1}{4}$  to  $\frac{1}{2}$  cup white chocolate chips  
football-shaped cookie cutter

1. Following the instructions and ingredient amounts on the box, combine the brownie mix, canola oil, water, and eggs. Bake according to the instructions listed on the box.
2. Allow the brownies to cool fully, then stamp out using a football-shaped cookie cutter. (The one I used was about 4½ inches long and 3 inches wide.)
3. Melt the white chocolate and mix until smooth. Transfer the melted chocolate to a small zip-top bag. Snip off the teeniest tiniest corner of the bag with scissors. (Start with a reeeeeeeally small cut...smaller than you think is right. You can always cut more off if needed.) Squeeze out white chocolate into the shape of football laces on each brownie. Allow the chocolate to harden before stacking or covering the brownies.
4. Serve as an easy, adorable, festive dessert for game day!

(PS...feel free to use any leftover melted chocolate to write out "NFL", "football", "Superbowl", the names of the teams playing or your favorite players,...)