

FOOTBALL BROWNIES

INGREDIENTS:

FOR BROWNIES

- 1 ¼ cup unsalted butter, softened at room temperature
- 1 ¾ cups granulated sugar
- 4 large eggs, softened at room temperature
- 1 ¼ cup unsweetened cocoa powder
- ¾ teaspoon salt
- 2 teaspoons LorAnn Pure Vanilla Extract
- ¾ cup all-purpose flour
- ¾ cup cookie butter
- ½ teaspoon LorAnn Chocolate Hazelnut Super-Strength Flavor
- ¼ teaspoon LorAnn Cookie Butter Bakery Emulsion

FOR CREAM CHEESE FROSTING

- 8 ounces full fat cream cheese, softened at room temperature
- ½ cup unsalted butter, softened at room temperature
- 1 teaspoon LorAnn Pure Vanilla Extract
- 1 teaspoon LorAnn Cream Cheese Bakery Emulsion
- ½ cup unsweetened cocoa powder
- 2-3 tablespoons milk
- 3 cups powdered sugar



DIRECTIONS:

FOR BROWNIES:

1. Preheat the oven to 350°F. Grease and line an 8x8 baking pan with parchment paper. Set aside.
2. In a large mixing bowl, whisk the butter and sugar until combined. Transfer to a microwave-safe bowl and microwave for 30 seconds. Remove and stir the mixture before repeating this process again in order to create a smooth mixture with little to no lumps of sugar.
3. Allow the mixture to cool down before adding the eggs one at a time, beating it into the mixture after every addition. Whisk until incorporated.
4. Add in vanilla extract, salt and chocolate hazelnut flavoring into the mixture.
5. Sift in the all-purpose flour and cocoa powder. Fold in the dry ingredients into the batter until combined. Pour the batter into the prepared baking pan.

6. Microwave the cookie butter for 30 seconds and add in the Cookie Butter Bakery Emulsion.
7. Using a spoon, place 5 dollops of the cookie butter on top of the brownie batter. Take a toothpick and use it to create a marble pattern by making swirls. Bake for around 50-60 minutes or when the edges are set and a toothpick in the middle comes out with some brownie batter on it. Depending on your oven, you may need to bake them for a couple of minutes longer. Allow to cool completely before cutting.
8. Using a sharp knife, cut the brownies into squares and cut off a little bit from 2 opposite corners in order to form a hexagon shape.

FOR CREAM CHEESE FROSTING:

1. In a medium mixing bowl, beat the butter and cream cheese until fluffy, 2-3 minutes. Add salt, vanilla extract, and Cream Cheese Bakery Emulsion and mix until incorporated.
2. Sift in powdered sugar and mix until fully combined.
3. Pour in the milk, a tablespoon at a time in order to get the consistency that you want. Set aside ¼ cup of the plain cream cheese frosting to use for details. Sift in the cocoa powder and mix until combined.
4. Transfer the chocolate frosting and plain cream cheese frosting to separate piping bags fitted with either a star piping tip or circle piping tip. Pipe the chocolate frosting in a zig-zag pattern. Then, pipe the lace details using the plain cream cheese frosting.

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