

## PEANUT BUTTER FOOTBALL BROWNIES

Prep Time: 25 Minutes - Start to Finish: 2 Hours 45 Minutes

Game day isn't complete without brownies on the menu! These football-shaped bars are perfect for peanut butter lovers, with peanut butter chips stirred into the batter and a simple chocolate-peanut butter frosting.

1 box (17.8 oz) Betty Crocker™ Delights Supreme Triple Chunk Brownie Mix  
Water, vegetable oil and egg called for on brownie mix box  
1/3 cup peanut butter chips  
Football-shaped cookie cutter, 3 1/2x2 inches  
1/3 cup from 1 tub (16 oz) Betty Crocker™ Rich & Creamy Chocolate Frosting  
1 tablespoon creamy peanut butter  
Betty Crocker™ White Decorating Icing (from 4.25-oz tube)

1. Heat oven to 350°F (325°F for dark or nonstick pan). Line 9-inch square pan with foil, allowing some to hang over edges of pan. Grease bottom and sides of foil with shortening or cooking spray.
2. Make brownie batter as directed on box. Stir in peanut butter chips. Spread in pan.
3. Bake 28 to 31 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely on cooling rack, about 1 1/2 hours. Freeze in pan 15 minutes.
4. Using foil to lift, remove brownies from pan, and peel foil away. With football-shaped cookie cutter, cut brownies into football shapes. Set aside leftover pieces for snacking.
5. In small bowl, stir frosting and peanut butter until combined. Spread frosting on tops of brownies. Pipe on decorating icing to look like football laces. Store in airtight container at room temperature.

### 8 brownies

**1 Brownie** Calories 350 (Calories from Fat 140); Total Fat 15g (Saturated Fat 5g, Trans Fat 0g); Cholesterol 15mg; Sodium 190mg; Total Carbohydrate 51g (Dietary Fiber 2g, Sugars 36g); Protein 3g  
**% Daily Value:** Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 10%;  
**Exchanges:** 1 Starch, 2 1/2 Other Carbohydrate, 3 Fat  
**Carbohydrate Choice:** 3.5

No football cookie cutter? Make a paper cutout, and cut the brownies around the shape.

Freezing the brownies makes it easier to cut them into shapes.

Swap white decorating icing for melted white vanilla baking chips, if desired. Melt 2 tablespoons white vanilla baking chips in small microwavable bowl uncovered on High for 30 seconds; stir, then continue to heat on High in 10-second increments until melted and smooth. Transfer to piping bag; snip off tip, and pipe on brownies to look like laces.

