

Nutella Brownie

Ingredients:

1 1/2 cups Nutella
7 tablespoons butter, softened
2 eggs
1/2 cup sugar
3/4 cup all-purpose flour

Instructions:

1. Preheat oven to 350 degrees
2. Grease and flour a pan
3. Place 14 tablespoons of Nutella in bain-marie, then add the butter
4. In a separate bowl beat eggs and sugar until the mixture is foamy and smooth
5. Add the Nutella and butter mixture to the bowl with the eggs and sugar, mix well
6. Slowly add flour and mix
7. Put the batter into the pan and use two spoons to add drops of the remaining Nutella into the batter
8. Bake for 40 minutes or until the top of the brownies crack
9. Serve with a scoop of vanilla ice cream, enjoy!



