

Ferrero Rocher Chocolate Brownies

YIELD: 12 brownies

INGREDIENTS:

4 ounces unsweetened chocolate; coarsely chopped
3/4 cup unsalted butter, cut into cubes
1 1/4 cups sugar
3 large eggs
1 teaspoon pure vanilla extract
1/4 teaspoon salt
1 cup all-purpose flour
12 Ferrero Rocher candies, sliced in half

Frosting:

1/4 cup butter, softened
1/3 cup Nutella
1/2 teaspoon pure vanilla extract
1 1/2 cups confectioners' sugar
2 tablespoons cream
1/2 cup chocolate chips

DIRECTIONS:

1. Preheat oven to 350 degrees. Line an 8" × 8" inch baking pan with parchment paper and spray with nonstick cooking spray.
2. Microwave chocolate and butter in a large bowl microwave-safe bowl at medium power for 3-4 minutes or until butter is melted.
3. Stir until chocolate is melted. Whisk in sugar, eggs, vanilla and salt. Gradually add in flour; stir until just combined.
4. Spread 1/2 the batter into prepared pan. Add an even layer of Ferrero Rocher candies and cover with remaining 1/2 of brownie batter. Bake for 30-35 minutes; do not over bake.
5. Remove to cooling rack to cool completely.
6. Prepare the Nutella Frosting. In a medium bowl with an electric hand mixer, cream the butter and Nutella until fully combined. Add in the vanilla extract, confectioners' sugar and heavy cream and mix on low speed until all sugar is incorporated and frosting is light and fluffy. Turn mixer to medium-high speed and beat the frosting for about two minutes. Melt the chocolate chips in microwave just until melted and drizzle over the brownies. Frost cooled brownies. Melt the chocolate chips in microwave just until melted and drizzle over the brownies. Slice and serve.