

Nutella Brownies

From [Photo A Day](#) on [Ashley's Cooking Adventures](#)

Ingredients

1/2 cup unbleached all-purpose flour
1/4 teaspoon salt (didn't use salt as I used salted butter)
2 eggs
1 1/2 cup Nutella
1/2 cup brown sugar
1 teaspoon vanilla extract
1/2 cup melted unsalted butter, cooled slightly (used salted butter)

Directions

With the rack in the middle position, preheat the oven to 170°C (325°F). Line the bottom of an 8-inch square cake pan with parchment paper, letting the paper extend over two opposite sides. Butter the two other sides.

In a bowl, combine the flour and salt. Set aside.

In another bowl, beat the eggs, hazelnut spread, brown sugar and vanilla extract with an electric mixer until smooth, about 2 minutes.

With the mixer on low speed, add the flour mixture, alternating with the melted butter.

Scrape the batter into the cake pan.

Bake until a toothpick inserted in the center comes out with a few crumbs attached (not completely clean) about 40 minutes (Baked them about 10 more minutes as they didn't seem firm enough).

Cool in the pan for about 2 hours. Cut into squares and serve warm or at room temperature.