

### 3 Ingredient Nutella Brownie Bites

Adapted from: [Instrucables](http://Instrucables.blogspot.com) by  
justfeedmeplease.blogspot.com

Makes 12 Brownie Bites

#### Ingredients:

1 1/2 cups Nutella chocolate spread  
2 eggs  
10 TBS flour  
slivered almonds for topping (optional)

#### Directions:

-Preheat oven to 350F. Line a cupcake pan with 12 liners.

-Place the Nutella in a bowl and add the eggs. Mix with a spatula until combined. Add the flour and mix again until fully incorporated (it will be dough like). Evenly divide between the 12 cupcake liners and top with slivered almonds if you'd like. Place into oven and bake for 12-15 minutes, the centers should be a little soft. Remove from pan and cool on cooling rack.

1 cup sugar  
1/2 cup water  
1 cup heavy cream  
2 TBS salted butter  
3/4 tsp sea salt

-Add the sugar and water to a small sauce pot, gently stir to combine. Cook over medium heat until the water evaporates and the sugar becomes a golden amber color. \*\*DO NOT stir the sugar mixture once you start to cook it, this will cause crystallization. If the caramel needs to be stirred, gently swirl the pot.\*\* Once the sugar is a golden amber color, add the butter and stir with a wooden spoon, then add the heavy cream and stir again. If the caramel seizes don't worry. Continue to stir until the caramel melts into the heavy cream, 3-5 minutes, then add the salt. Once you have a uniform caramel sauce cook for another 2 minutes and then remove from heat and cool completely.

