



Nutella Brownies

☆☆☆☆☆

My Nutella brownies get their flavor from Nutella only--no cocoa powder or extra chocolate needed! They are rich, fudgy, and ready in under an hour.

Recipe includes a how-to **video!**

Course	Dessert
Cuisine	American
Prep Time	15 minutes
Cook Time	40 minutes
Total Time	55 minutes
Servings	24 bars
Calories	267kcal
Author	Sam Merritt

Equipment

- 9x9 pan
- [Mixing bowls](#)
- [Spatula](#)
- [Kitchen Scale](#) (optional, but recommended)

Ingredients

- 1 cup (226 g) [unsalted butter](#) melted & cooled at least 10 minutes
- 1 ¼ cups (250 g) brown sugar packed
- 1 ¼ cups (355 g) Nutella chocolate hazelnut spread
- 2 large eggs + 1 egg yolk room temperature
- 1 ½ teaspoon [vanilla extract](#)
- 2 ½ cups (285 g) [all-purpose flour](#)
- 2 teaspoons cornstarch (cornflour in UK)
- ½ teaspoon baking powder
- ½ teaspoon salt
- ¼ cup (70 g) additional Nutella chocolate hazelnut spread optional, for topping

Instructions

1. Line a 9x9 baking pan with parchment paper and preheat oven to 350F (177C).
2. Combine melted, cooled butter and brown sugar, stir well.
1 cup unsalted butter, 1 ¼ cups brown sugar
3. Stir in Nutella until well-combined.
1 ¼ cups Nutella chocolate hazelnut spread

4. Add eggs & egg yolk, one at a time, stirring very well after each addition, then stir in vanilla extract.

2 large eggs + 1 egg yolk, 1 ½ teaspoon vanilla extract

5. In a separate, medium-sized bowl, whisk together flour, corn starch, baking powder, and salt.

2 ½ cups all-purpose flour, 2 teaspoons cornstarch, ½ teaspoon baking powder,
½ teaspoon salt

6. Gradually stir dry mixture into Nutella mixture until completely combined.

7. Spread into prepared baking pan.

8. With your ¼ cup Nutella, drop dollops of Nutella over the batter. Use a butterknife to swirl over the surface.

¼ cup additional Nutella chocolate hazelnut spread

9. Bake on 350F (177C) for 40-45 minutes (a toothpick inserted in the center of the pan should come out mostly clean with few dry crumbs, don't over-bake or these will be dry!). Allow to cool before cutting and enjoying.

Nutrition

Serving: 1bar | Calories: 267kcal | Carbohydrates: 33g | Protein: 3g | Fat: 14g | Saturated Fat: 10g
| Trans Fat: 1g | Cholesterol: 34mg | Sodium: 66mg | Potassium: 122mg | Fiber: 1g | Sugar: 21g |
Vitamin A: 257IU | Calcium: 40mg | Iron: 2mg

Nutella Brownies <https://sugarspunrun.com/nutella-brownies/> Find more great recipes at SugarSpunRun.com!