

Chocolate-hazelnut spread brownie

Ingrédients

- 80g softened butter
- 75g light brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 270g nocciolata (or the spread you want) (1)
- 1 pinch of salt
- 85g flour
- 100g chocolate chips (half dark half milk for me)
- 100g nocciolata (2)

Préparation

1. No chocolate or cocoa and craving a brownie?
2. Here's the solution with this chocolate-hazelnut spread brownie, super simple and quick to make but still very yummy
Prep time : 15 minutes + 30 minutes cooking
For a 20cm square brownie :
Ingredients : softened butter light brown sugar 2 eggs 2 teaspoons vanilla extract nocciolata (or the spread you want) (1) 1 pinch of salt flour chocolate chips (half dark half milk for me) nocciolata (2)
Recipe : Mix the butter with the sugar until you have a homogeneous mixture.
3. Add the eggs one at a time, whisking after each addition, then the vanilla extract.
4. Then add the nocciolata (1) and the salt.
5. Stir in the flour, mix quickly and finish with the chocolate chips.
6. Pour the batter into the pan, then add the nocciolata (2) on top.
7. Use a knife to lightly mix it into the brownie batter.
8. Bake in the preheated oven at 170°C for 25 to 30 minutes.
9. Let cool, then unmold and enjoy!