

## Oh!! So Decadent, Nutella Brownies

$\frac{1}{2}$  cup all purpose flour

$\frac{1}{2}$  cup brown sugar

$\frac{1}{4}$  tsp salt

1 tsp vanilla

2 eggs

$\frac{1}{2}$  cup melted butter (or Becel)

1 cup Nutella

$\frac{1}{4}$  cup chopped hazelnuts

1. With wire rack in middle position, preheat oven to 325F.
2. Line bottom of 8-inch square cake pan with parchment paper, letting the paper extend over two opposite sides. Butter the other two sides.
3. In a bowl, combine flour and salt. Set aside.
4. In another bowl, beat eggs, Nutella, brown sugar and vanilla with electric mixer until smooth (about 2 minutes).
5. With mixer on low speed, add the flour mixture, alternating with melted butter.
6. Scrape the batter into the cake pan. Sprinkle with chopped hazelnuts. Bake until a toothpick inserted in the centre comes out with a few crumbs attached (NOT completely clean) - about 35-40 minutes. DO NOT OVERCOOK!
7. Cool in pan for about 2 hours. Unmold, cut into squares, and ENJOY!

NOTE: Might as well make a double batch of this one... it won't last long!!