

Nutella Brownies

5 Tablespoons unsalted butter at room temperature
½ cup packed light brown sugar
2 large eggs at room temperature
2 teaspoons pure vanilla extract
1 ¼ cups Nutella, divided
½ teaspoon salt
¾ cup all-purpose flour
Coarse sea salt for sprinkling on top



Preheat your oven to 350°. Prepare an 8x8 or 9x9 inch pan by spraying a light coat of oil inside and then lining with parchment paper high enough so the edges of your brownies are below the paper's edge.

Using your mixer, beat the butter on high speed for a minute or so (you'll know its ready when the butter is smooth and creamy – you may have to scrape the sides of your mixing bowl once to make sure all of the butter is incorporated). Add the brown sugar and cream it all together on high for another 2 minutes, then drop your mixer speed down to low. Add the eggs and the vanilla. Once that is combined, add 1 cup of the Nutella and the ½ teaspoon of salt. Mix all that together until it is smooth, then slowly add the flour, taking care not to overmix.

Pour the batter into your baking pan, then dollop teaspoons full of the ¼ remaining Nutella across the top of the brownie batter, swirling it in with a knife. Sprinkle the top of the brownies with coarse sea salt.

Bake the brownies for approximately 35 minutes (the 9x9 pan makes a thinner layer of brownies, so it may take just a few minutes less). Remove the brownies from the oven and let them cool in the pan before removing them to cut up and enjoy!

This version of Nutella brownies is adapted from 3 sources: Sally's Baking Addiction, Nutella, and Everything Brownie.