

Nutella Brownies

These three ingredient Nutella brownies are rich and fudgy in flavour, and are everything a great brownie should be. A crisp, crackly top and a dense, melt-in-your-mouth centre. Every bite delivers the creamy sweetness of Nutella. Perfect for celebrations, afternoon treats or whenever a chocolate craving strikes, this easy Nutella brownie recipe is guaranteed to impress.



Prep: 10 mins

Cooking: 25 mins

Serves: 12

Makes: 1

Ingredients

- 450g Nutella
- 3 XL 700g Pace Farm eggs
- 120g plain flour

Method

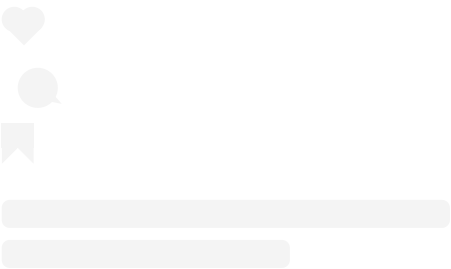
1. Preheat the oven to 175°C and line a brownie tin with baking paper.
2. Whisk the Nutella and fresh eggs together until the mixture is smooth and glossy.
3. Gently fold in the flour until just combined, taking care not to overmix the brownie batter.
4. Pour the Nutella brownie batter into the prepared tin and smooth the top into an even layer.
5. Bake the brownies for 25–30 minutes, or until the top has a slight crackle and the centre is just set.
6. Allow the Nutella brownies to cool slightly in the tin before slicing and serving.

Notes

Find how to make these delicious brownies on the Pace Farm Instagram here:



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