



## Chewy Nutella Brownies

### Ingredients:

- 1 cup (2 sticks) butter
- 2 1/4 cups sugar
- 1 regular sized jar of Nutella
- 4 large eggs
- 1 cup cocoa powder
- 1/4 cup dark cocoa powder
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon espresso powder, optional

### Directions:

*Pre-heat the oven to 350 degrees. Coat a 9x15 baking dish with nonstick spray.*

*In small saucepan over low heat, melt butter completely. Stir in sugar and continue cooking for 1-2 minutes, stirring constantly. Do not allow to boil.*

*Remove from the heat and stir in the Nutella until smooth.*

*Pour butter mixture into a large bowl. Beat in cocoa powders, eggs, salt, baking powder, espresso powder, and vanilla extract. Mix until well combined.*

*Stir in the flour and chocolate chips until just combined.*

*Spread into prepared pan (batter will be very thick and sticky) and bake for about 30-35 minutes, until a tester comes out mostly clean. The edges should be set and the center should still look slightly moist, but not uncooked.*

**“Life is an Adventure, Drink Wine!”**

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