



Chocolate Hazelnut Brownies

 Vegetarian

READY IN



65 min.

SERVINGS



1

CALORIES



3079 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter
- ☐ 0.5 cup nutella (Nutella)
- ☐ 2 large eggs
- ☐ 0.8 cup flour
- ☐ 0.5 teaspoon salt
- ☐ 1 cup sugar
- ☐ 1 ounce baker's chocolate unsweetened finely chopped
- ☐ 0.3 cup cocoa powder unsweetened

☐ 1 teaspoon vanilla

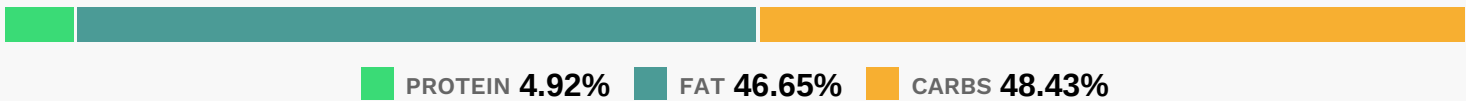
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ toothpicks
- ☐ microwave
- ☐ spatula
- ☐ muffin liners

Directions

- ☐ Preheat oven to 35
- ☐ Generously butter 8 muffin cups.
- ☐ Microwave 1/2 cup butter in a heatproof bowl to melt.
- ☐ Add chocolate, stirring until melted, then add sugar and cocoa and stir to blend.
- ☐ Whisk in eggs, vanilla, and salt.
- ☐ Add flour and stir until smooth. Spoon batter evenly into muffin cups.
- ☐ Using a small spoon, make a depression in each portion of batter 1 in. wide and 1/2 in. deep. Spoon 1 tbsp. chocolate hazelnut spread into each.
- ☐ Bake until a toothpick inserted into brownie part comes out with just a few moist crumbs, 20 to 24 minutes.
- ☐ Let cool on a rack about 10 minutes. Using a small metal spatula, loosen brownies from pans, move to rack, and cool completely.
- ☐ Make ahead: Up to 1 day.

Nutrition Facts



Properties

Glycemic Index:224.42, Glycemic Load:216.49, Inflammation Score:-10, Nutrition Score:55.150434535483%

Flavonoids

Catechin: 32.17mg, Catechin: 32.17mg, Catechin: 32.17mg, Catechin: 32.17mg Epicatechin: 82.44mg, Epicatechin: 82.44mg, Epicatechin: 82.44mg, Epicatechin: 82.44mg Quercetin: 2.15mg, Quercetin: 2.15mg, Quercetin: 2.15mg, Quercetin: 2.15mg

Nutrients (% of daily need)

Calories: 3079.12kcal (153.96%), Fat: 165.44g (254.53%), Saturated Fat: 115.12g (719.51%), Carbohydrates: 386.54g (128.85%), Net Carbohydrates: 363.25g (132.09%), Sugar: 282.43g (313.81%), Cholesterol: 616.03mg (205.34%), Sodium: 2111.6mg (91.81%), Alcohol: 1.38g (100%), Alcohol %: 0.24% (100%), Caffeine: 82.63mg (27.54%), Protein: 39.24g (78.48%), Manganese: 4mg (199.79%), Copper: 2.66mg (132.98%), Iron: 20.73mg (115.16%), Selenium: 75.59µg (107.99%), Fiber: 23.29g (93.17%), Magnesium: 331.39mg (82.85%), Phosphorus: 825.94mg (82.59%), Vitamin B2: 1.34mg (78.57%), Vitamin E: 11.31mg (75.43%), Vitamin A: 3380.86IU (67.62%), Vitamin B1: 0.97mg (64.53%), Folate: 257.79µg (64.45%), Zinc: 7.86mg (52.4%), Potassium: 1448.31mg (41.38%), Vitamin B3: 7.17mg (35.84%), Calcium: 318.62mg (31.86%), Vitamin B5: 2.71mg (27.08%), Vitamin B12: 1.49µg (24.8%), Vitamin B6: 0.37mg (18.59%), Vitamin K: 14.66µg (13.97%), Vitamin D: 2µg (13.33%)