



Nutella Brownies

 Vegetarian

READY IN



45 min.

SERVINGS



18

CALORIES



200 kcal

DESSERT

Ingredients

- 2 eggs
- 1 cup flour
- 1 cup nutella
- 0.3 tsp salt
- 0.8 cup sugar
- 1 stick butter unsalted
- 1 teaspoon vanilla extract

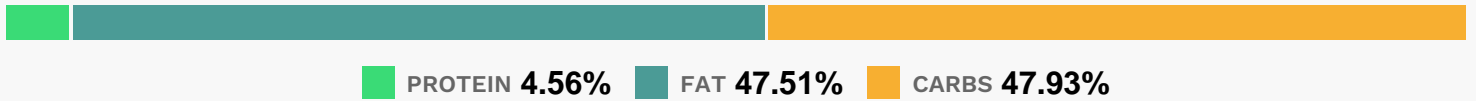
Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer

Directions

- Preheat oven to 350 degrees. In a small bowl combine flour and salt and set aside. Using an electric mixer blend butter until light and fluffy.
- Mix in sugar, eggs, vanilla and mix well followed by Nutella and stir until mixture is creamy. Stir in flour mixture.
- Pour in to greased 11x7 or 8 square brownie pan and bake for 27–32 minutes. Cool pan on wire rack.

Nutrition Facts



Properties

Glycemic Index: 9.69, Glycemic Load: 12.44, Inflammation Score: -2, Nutrition Score: 3.475652173913%

Taste

Sweetness: 100%, Saltiness: 11.32%, Sourness: 1.3%, Bitterness: 0.67%, Savoriness: 6.26%, Fattiness: 63.15%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 199.84kcal (9.99%), Fat: 10.6g (16.31%), Saturated Fat: 8.12g (50.76%), Carbohydrates: 24.07g (8.02%),
 Net Carbohydrates: 22.98g (8.36%), Sugar: 17.39g (19.32%), Cholesterol: 31.68mg (10.56%), Sodium: 47.01mg
 (2.04%), Protein: 2.29g (4.58%), Manganese: 0.19mg (9.73%), Vitamin E: 1.03mg (6.85%), Selenium: 4.57µg (6.53%),
 Iron: 1.14mg (6.35%), Vitamin B2: 0.09mg (5.23%), Vitamin B1: 0.07mg (4.73%), Copper: 0.09mg (4.67%),
 Phosphorus: 44.03mg (4.4%), Folate: 17.53µg (4.38%), Fiber: 1.09g (4.35%), Vitamin A: 183.78IU (3.68%),
 Magnesium: 12.93mg (3.23%), Vitamin B3: 0.49mg (2.44%), Potassium: 84.02mg (2.4%), Calcium: 23.41mg (2.34%),
 Zinc: 0.3mg (1.97%), Vitamin B5: 0.17mg (1.72%), Vitamin B12: 0.1µg (1.65%), Vitamin D: 0.19µg (1.28%), Vitamin B6:
 0.03mg (1.26%)