Nuttilicious brownies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup of all purpose flour
- 3/4 cup of butter.
- Semisweet chocolate, 1/2 a cup.
- Dark chocolate, about 1/4 cup.

- 1/2 cup of Nutella
- 1 cup of sugar
- Almonds slivers
- About a teaspoon of vanilla
- 3 eggs, beaten.
- Pinch of salt
- Hazelnuts, toasted and crushed

Instructions

My boyfriend is allergic to nuts and eggs, so this thing kills him. My mom and brother enjoy it lots, though. :)

1. Grease your pan with butter and preheat your oven 350 F.
2. In a double boiler, melt the butter, chocolates and nutella. Transfer the contents into a big mixing bowl and let it cool.
3. Add the sugar and eggs, mix well.
4. Add the vanilla, then the flour.
5. Stir in the nuts and pour into baking pan for 30 minutes or you poke the fork into

pastry till it comes out clean.

6. Cut into squares after baking and let it cool. Enjoy with a glass of milk.