



Special Fudge and Hazelnut Brownies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 12 cubes of Butter.
- A big bar of Kitchen Dark Chocolate (Hershey's or Carrefour) and it's about 500 grams.
- 1 and 1/2 glasses of sugar.
- 2 glasses of Flour.
- 2 packets of powder vanilla (about one teaspoon).
- 1/2 teaspoon of salt.
- 1 teaspoon of baking powder.
- 4 eggs.
- A medium cup of chocolate chips (Hershey's Kisses or Hershey's milk chocolate chips).
- A Medium Cup of Chopped Hazelnut.

Instructions

1. Bring a Pyrex Baking Tray and cover it from the inside with Aluminum foil, and then brush it with butter, so that the brownies won't stick. Then put the tray aside. And Preheat an oven on 180 C°.

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2. Put the butter cubes in a Deep stainless sauce pan and put it on low heat, then put the bar of kitchen chocolate until they totally melt together and become hot while you're whisking them (you'll smell an amazing yummy odor). Turn off the heat and leave them aside.
 3. In a separate mixing bowl, put the four eggs, the sugar, and the vanilla, then mix them until it's yellowish white and homogeneous.
 4. Add the hot mixture of melted butter and dark chocolate onto the mixture of eggs and sugar, then whisk again and mix until it becomes brown.
 5. Add the salt, the flour, and the baking powder, then mix for about 8 minutes until the dough becomes smooth and homogeneous.
 6. Add the chocolate chips and chopped hazelnut, then mix manually by a whisk until it's all covered up with the hazelnut and chips.
 7. Put the mixture in the pyrex tray and put it in the oven for exactly 35 or 40 minutes until it's baked. You can check with a wooden toothpick (dip it inside the brownie and pick it up with some chocolate hanging on to it), you'll know it's done this way.
 8. Keep it outside the oven until it's just warm, then drop it upside down on a big tray. Hold another big tray over the turned brownie and turn it to it's forward position.
 9. Cut the brownie into cubes then serve with ice-cream if you'd like.

Bon Appetit:)