



# Nutella Swirl Pound Cake

NIBBLEDISH CONTRIBUTOR

## Ingredients

Large eggs x 4  
Vanilla Extract x 2 tsp  
All-purposed flour x 1 1/2 cup  
Baking Powder x 3/4 tsp  
Salt x 3/4 tsp  
Unsalted Butter, softened x 1 cup  
Sugar x 1 3/4 cups  
Nutella x 1/2 13-oz jar

## Instructions

Preheat the oven to 325 deg F. Grease a 9"x5" loaf pan and dust with flour. Soften the nutella by setting the jar in a hot water bath.

Combine the eggs and vanilla in a glass measuring cup and lightly beat. Combine the flour, baking powder and salt in a mixing bowl. Combine the butter and sugar, cream till fluffy. Pour the egg mixture into sugar mixture bowl. Add the flour mixture, 1/2 cup at a time and mix. Scrape 1/3 of the batter into the pan and smooth. Top with the nutella spread.

Spread another layer of the batter, then nutella, then batter. Run a knife through the batter to create marbling.

Bake the cake till it's golden (around 1 hour) and let cool.