



NUTELLA BLONDIES

INGREDIENTS

- 272 g all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 225 g unsalted butter, melted and cooled slightly
- 340 g light brown sugar, packed
- 2 large eggs
- 1 tablespoon vanilla essence
- 296 g Nutella or chocolate spread
- 100 g toasted and chopped macadamia nuts

METHOD

1. Preheat the oven to 180°C. Line a 9 x 9 inch deep baking tray with parchment paper and spray with non-stick spray.
2. In a medium bowl, whisk together flour, baking powder and salt.
3. In a separate large bowl, beat the melted butter and brown sugar together. Add eggs one at a time, then add the vanilla and mix until combined. Using a rubber spatula or wooden spoon, fold the flour mixture and the macadamia nuts into the egg mixture until combined.
4. Pour half the batter into the prepared pan and use the rubber spatula to evenly spread the top. Pour Nutella over the bottom layer of batter. Spread evenly with a spatula. Pour the rest of the batter over and spread evenly.
5. Bake at 180°C for 35 minutes, or until the top is shiny and cracked but firm. Cut into 1 ½ by 1 ½ inch bars and serve.

**Macadamia nuts are
a source of fibre and energy ✓**

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SPAR 



PREP TIME | 17min
COOK TIME | 25min
⌚ TOTAL | 42min
MAKES | 10 blondies