

NUTELLA AND CRACKED HAZELNUT BROWNIES

INGREDIENTS

1/3 cup Dutch-processed cocoa
1/2 cup plus 2 tablespoons boiling water
2 ounces unsweetened chocolate, finely chopped
4 tablespoons (1/2 stick) unsalted butter, melted
1/2 cup plus 2 tablespoons vegetable oil
2 large eggs
2 large egg yolks
2 teaspoons vanilla extract
2 1/2 cups sugar
1 3/4 cups unbleached all-purpose flour
3/4 teaspoon table salt
6 ounces bittersweet chocolate, cut into 1/2-inch pieces
3/4 cup nutella
3/4 cup roughly chopped hazelnuts
(I put whole nuts in a zip top bag and bang with my rolling pin a few times)

DIRECTIONS

Heat oven to 350F. Make a foil sling for your 13 x 9 inch pan. Spray with nonstick cooking spray.

Whisk cocoa and boiling water together in large bowl until smooth. Add unsweetened chocolate and whisk until chocolate is melted. Whisk in melted butter and oil. Add eggs, yolks, and vanilla and continue to whisk until smooth and homogeneous. Whisk in sugar until fully incorporated. Add flour and salt and mix with rubber spatula until combined. Fold in bittersweet chocolate pieces.

Pour batter into the prepared pan. Heat the Nutella for about 20 seconds in a small bowl in the microwave, just enough to soften it enough to swirl over the batter. Drop by the spoonful over the batter, swirling it a bit with the spoon or the tip of a knife. Sprinkle chopped hazelnuts over the pan. Bake until toothpick inserted halfway between edge and center comes out with just a few moist crumbs attached, 30 to 35 minutes. Transfer pan to wire rack and cool completely.

Using foil overhang, lift brownies from pan. Cut into 2-inch squares and serve.