

HAZELNUT NUTELLA-SWIRL BLONDIES

INGREDIENTS

1/2 pound (2 sticks) unsalted butter, at room temperature
1 1/2 cups light brown sugar
2 eggs
1 tablespoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups cracked hazelnuts (larger pieces)
1 cup nutella

DIRECTIONS

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

In the work bowl of your stand mixer with the paddle attachment, cream together the butter and the brown sugar on medium speed until a smooth batter is formed. While the machine is running, add the eggs and vanilla extract; mix until incorporated into the dough.

Sift together 3 cups flour, the baking powder and the salt. Slowly add the flour mixture to the batter and mix on low speed until a dough is formed. Very gently, by turning the mixer on and then off, fold the hazelnuts into the dough. Place into the prepared pan.

Microwave nutella for 15 seconds to loosen. Pour over blondies. Using a knife, swirl the nutella into the top part of the blondies, creating a pretty pattern.

Bake for 25 to 30 minutes, or until set yet still moist. Let cool completely in the pan (3-4 hours). Using foil overhang, lift blondies from pan. Cut into 2-inch squares and serve.