

# Nutella Brownie Bites

written by The Recipe Exchange | September 13, 2017

## **Ingredients**

1 cup butter  
2 cups sugar  
2 teaspoons vanilla  
4 eggs, slightly beaten  
1 cup all-purpose flour  
 $\frac{1}{2}$  cup unsweetened cocoa  
 $\frac{1}{4}$  cup Nutella  
 $\frac{1}{2}$  teaspoon salt

## **Directions**

Heat oven to 350°. Grease mini muffin tin (or use mini liners).

In medium saucepan over medium-low heat, melt butter; turn off heat. Add sugar, vanilla, and eggs; blend well.

Stir in flour, cocoa, Nutella, and salt; mix well. Scoop into mini muffin tins; fill each cup about  $\frac{2}{3}$  full.

Bake at 350° for 12-15 minutes.

Cool completely in muffin tin. When cool, remove carefully, loosening sides with butter knife if needed.