



Easy 3-Ingredient Nutella Brownies

The First Bite That Hooked Me

The smell of warm Nutella hit me the second I walked into my friend's kitchen. She handed me a gooey brownie square, still steaming. One bite—crispy edges, fudgy middle—and I was obsessed. **Ever wondered how you could turn three simple ingredients into something this magical?** Now I make these brownies weekly. They're my go-to when cravings strike or friends drop by. What's your favorite last-minute dessert? Share below!

My First Brownie Blunder

My first batch was... interesting. I forgot to reserve Nutella for swirling,

so the top looked bare. Then I overbaked them—rock-hard edges! But the center? Pure chewy bliss. **Mistakes remind us that cooking is about joy, not perfection.** Even “failed” treats can bring smiles. Now I set a timer and keep extra Nutella handy. What’s your funniest kitchen fail? Tell me in the comments!

Why These Brownies Work

– Nutella’s oil keeps them moist, while eggs give structure. – A pinch of salt balances the sweetness, making each bite richer. **Which flavor combo surprises you most—chocolate-hazelnut or the salty-sweet finish?** Try adding orange zest or chili flakes for a twist. Poll: Swirl or no swirl on top?

A Spread With a Past

Nutella was born in 1940s Italy, when cocoa was scarce. A baker stretched it with hazelnuts, creating gianduja. *Did you know Nutella uses 25% of the world’s hazelnuts?* This brownie recipe twists that history into something new. Simple, global, and deeply comforting. What’s your favorite way to use Nutella? Let’s swap ideas!



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Ingredients:

Ingredient	Amount	Notes
Eggs	2 large	
Nutella	1 ¼ cup	Reserve 1 Tbsp for topping
Flour	⅔ cup	Almond or all-purpose
Salt	Pinch	
Vanilla	Dash	Optional
Flake sea salt	As needed	Optional, for topping

How to Make Nutella Brownies

Step 1

See also Mini Blueberry Pies: Sweet Homemade Recipe
Preheat your oven to 350°F. Grab a 5×8" baking pan and lightly grease it. This ensures your brownies won't stick. Trust me, no one likes scrubbing pans. **Step 2** Whisk two eggs in a bowl until smooth. Add Nutella and mix well. A dash of vanilla boosts flavor. (Hard-learned tip: Warm Nutella slightly for easier mixing.) **Step 3** Fold in flour and salt gently. Overmixing makes tough brownies. Press the batter into the pan. Swirl reserved Nutella on top for extra richness. **Step 4** Bake for 25 minutes until the center is set. Let cool before slicing. Sprinkle sea salt if you like sweet-salty bites. Patience pays off here. **What's your favorite brownie add-in? Share below!** **Cook Time:** 25 minutes **Total Time:** 30 minutes **Yield:** 8 servings **Category:** Dessert, Baking

Fun Twists on Nutella Brownies

Peanut Butter Swirl Swap half the Nutella for peanut butter. Swirl both for a classic combo. Kids and adults will love it. **Espresso Kick** Add a teaspoon of instant coffee to the batter. It deepens the chocolate flavor. Perfect for coffee lovers. **Berry Burst** Press fresh raspberries into the batter before baking. Tart berries cut the sweetness. A summer favorite. **Which twist would you try first? Vote in the comments!**

Serving Your Nutella Brownies

Pair them with vanilla ice cream for a decadent treat. Or add fresh strawberries for a lighter touch. Both are crowd-pleasers. Drink-wise, try cold milk for a classic combo. For adults, a shot of espresso works too. Balance is key. **Which would you choose tonight? Tell us below!**



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Storing and Serving Tips

Keep brownies fresh by storing them in a sealed container. They last 3 days at room temp or 5 days in the fridge. For longer storage, freeze slices wrapped in foil—thaw at room temp before eating. *Fun fact: Cold brownies taste extra fudgy!* Want them warm? Microwave for 10 seconds. Double the batch to share or save for later. Why this matters: Proper storage keeps treats tasty and reduces waste. Do you prefer room-temp or chilled brownies?

See also [Biscochitos Holiday Cookie Delight](#)

Troubleshooting Common Issues

Too dry? Overbaking is likely—check at 20 minutes next time. Batter too thick? Add a splash of milk or oil. Sticky centers? Let cool fully before slicing. Why this matters: Small tweaks make perfect brownies every time. My neighbor once added extra flour and got brownie bricks—lesson learned! Ever had a baking fail? Share your fix!

Your Questions Answered

Q: Can I use gluten-free flour? A: Yes! Almond or oat flour works well.

Q: How far ahead can I make these? A: Bake 2 days

early—frost just before serving.

Q: What if I don't have Nutella? A:

Try peanut butter or melted chocolate.

Q: Can I double the recipe? A:

Absolutely—use a 9×9" pan.

Q: Why add salt? A: It balances

sweetness—trust me!

Final Thoughts

These brownies prove magic happens with just three ingredients. My grandkids beg for them weekly! **Tag @SavoryDiscovery on Pinterest** with your creations. Happy cooking! —Elowen Thorn

You need to try !



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