

3 Ingredient Nutella brownies



The easiest fudgy brownie you could imagine.

Ingredients

- 400g jar Nutella or chocolate hazelnut spread (99p)
- 3 medium eggs, beaten (45p)
- 115g plain flour (25p)

Total cost: £1.69

Directions

Preheat oven to 180°C (160°C fan) mark 4 and line a 20.5cm square cake tin with baking parchment. Scrape Nutella into a bowl and mix in eggs with a wooden spoon, until the mixture is combined and glossy.

Mix in flour, then scrape into the lined tin and smooth to level. Bake for 15-18min, until just set and slightly springy to the touch. Cool completely in tin before slicing and serving.

Store in an airtight container at room temperature for up to 3 days