

Marie Saba

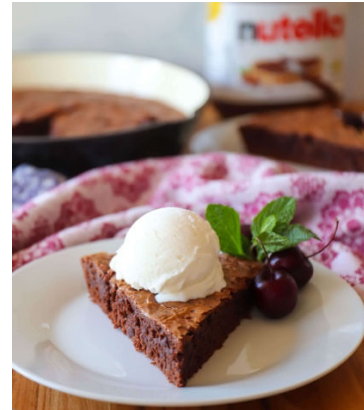
*from my kitchen to yours*

## Nutella Brownie Skillet

*Serves 6-8*

### Ingredients:

- 1 1/4 cup (370 g) Nutella
- 2 teaspoons (8 g) vanilla
- 1/2 teaspoon instant coffee
- 2 eggs
- 1/2 cup (70 g) all-purpose flour
- 1/2 teaspoon (3 g) baking soda
- 1/2 teaspoon (2 g) Kosher salt
- 1/4 cup (44 g) mini semi-sweet chocolate chips



### Instructions:

1. Preheat oven to 375 degrees F (190 C). Lightly grease a 10-inch cast iron skillet with baking spray. If you don't have a cast-iron skillet, an 8-, 9- or 10-inch baking pan will work as well.
2. In a large bowl, use a fork to mix together Nutella, vanilla, instant coffee, and eggs until well-combined and smooth. Add flour, baking soda, and salt; mix just to combine. Add mini chocolate chips and mix again, just to combine.
3. Dump cookie dough into skillet. Use a spatula to press batter into an even layer.
4. Bake for 15 minutes at 375 (190 C). Reduce heat to 350 (176 C) and cook for 15 minutes more. Cool at least 10 minutes. Serve warm.

**Gluten-Free Option:** For a gluten-free option: sub in 1/2 cup gluten-free flour or 1/2 cup almond flour for the all-purpose flour.

**Make-Ahead Tip:** Brownie skillet can be made up to 1 day in advance. Cover with foil and store at room temp. Reheat at 350 degrees F (176 C) for 5 minutes just before serving, if desired.

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