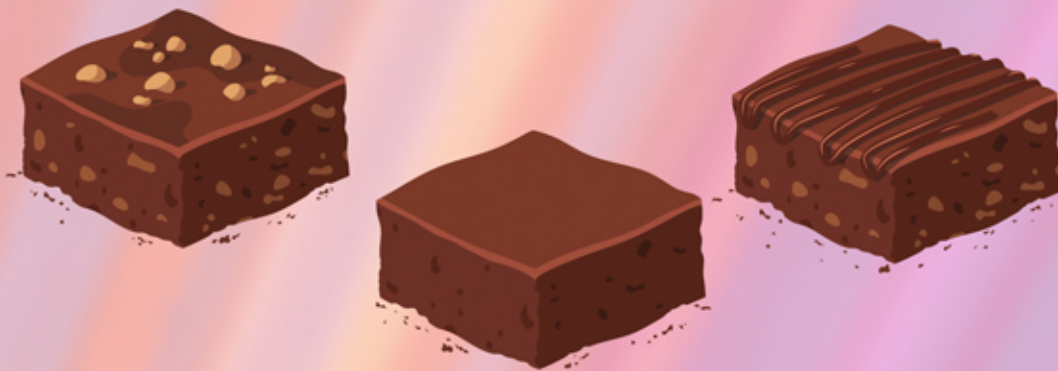


3 INGREDIENT NUTELLA BROWNIES



GET CREATIVE



30 MINUTES



PREPARATION
NEEDED

GETTING INTO THE ACTIVITY

Baking made simple. Create these tasty Nutella brownies using just 3 ingredients and a few easy to follow steps.

Prepare to bake your brownies by measuring out the ingredients using scales.

- 1) Preheat the oven to 180c.
- 2) In a large bowl add the flour, eggs and Nutella. Mix with a wooden spoon until smooth and all of the ingredients are well mixed.
- 3) Line the tin / tray with baking paper and pour in the mixture.
- 4) Bake in the oven for 15-20 minutes. To help you know when the brownie is baked, stick a toothpick / sharp knife (or similar) into the centre of the brownie. If it comes out almost clean with a few moist crumbs, then it should be done.
- 5) Leave to cool before eating

You could make the brownie your own by adding chocolate chunks to the mixture or drizzling melted chocolate on top of the brownie after it has cooled.

Take a photo of your brownies and send it to your BB group or post on social media using #BBatHOME.



WHAT YOU'LL NEED

- 2 Eggs
- 75g Plain Flour
- 225g Nutella
- Mixing Bowl & Spoon
- Baking Paper
- Cake Tin or Foil Tray



NOTES FOR PARENTS & CARERS

All activity should be supervised by an adult. Please take care in the kitchen, particularly around a hot oven. Share a photo of your brownies with your BB group or post on social media using #BBatHOME. An adult should initiate any contact with the BB group and/or share on social media.