



Nutella Swirled Blondies

Makes 16 blondies

- 1 cup (128 grams) all-purpose flour
- ½ tsp. baking powder
- A pinch of salt
- 2 TBS Nutella
- 2 TBS cream cheese
- ½ cup (113 grams) melted and cooled down unsalted butter
- 1 cup (220 grams) dark brown sugar
- 1 large egg at room temperature
- 1 tsp. vanilla extract

Generously butter an 8x8 inch pan and heat your oven to 350 degrees F.

Mix the flour, baking powder and salt in a bowl.

In another bowl, mix the Nutella with the cream cheese until it is fairly uniform.

Place the melted butter in a third bowl and add the sugar. Mix well and add the egg and vanilla. Mix well and add the flour. Mix to incorporate.

Dump the batter into your pan and spread evenly. Spoon the Nutella on top of the batter and swirl it around with the use of a sharp knife.

Place the pan into the oven and bake for 20 to 25 minutes. The blondies will be ready when they are golden and an inserted pick comes out clean. Remove from oven and cool down completely. Cut into squares and enjoy.

CALORIES 155.04; FAT 7.44 grs (sat 4.32; mono 1.77; poly 0.33); PROTEIN 1.55 grs ; FIBER 0.27 grs; CARBS 20.88 grs; CHOLESTEROL 28.88 mg; IRON 0.75 mg; SODIUM 47.03 mg; CALCIUM 31.21 mg