



JERNEJ KITCHEN

LINO LADA BROWNIES

Lino Lada Brownies are our favorite. Lino Lada is a similar spread to Nutella and makes the brownie intensely chocolatey, tasty, and made for chocoholics.

SERVES	8	PEOPLE
PREPARATION:	10	MINUTES
BAKE:	30	MINUTES
TOTAL TIME:	40	MINUTES

LINO LADA BROWNIE

- 120 g (1 stick) unsalted butter, melted
- 40 g (1/4 cup) sugar
- 3 eggs
- 350 g (12.3 ounces) Lino Lada Gold Creamy (or Nutella), for the mixture
- 100 g (3/4 cup + 1 tbsp) all-purpose flour
- 30 g (1/4 cup) Dutch-processed cocoa
- 80 g (1/2 cup) semi-sweet chocolate chips
- 100 g (3.5 ounces) Lino Lada Gold Creamy (or Nutella)

TOOLS AND EQUIPEMENT Sponsored

- 20 cm x 25 cm (8-inch x 10-inch) baking sheet
- parchment paper
- bowl
- electric mixer or whisk
- spatula

PREPARATION

Line a 20 cm x 25 cm (8-inch x 10-inch) baking sheet with parchment paper. Place a rack in the middle of the oven and preheat it to 180 °C / 350 °F.

BROWNIE MIXTURE

Add melted butter to a bowl and add the sugar. Beat to get a foamy mixture using an electric mixer or a whisk. Add the eggs and beat to incorporate. Add the Lino Lada Gold Creamy (or Nutella) and stir to get a smooth mixture. Sift flour and cocoa powder into the mix. Add a pinch of salt and stir into a smooth, shiny mixture; stir in the chocolate chips using a spatula.

BAKE AND SERVE

Pour the mixture into the prepared baking sheet and spread evenly with a spatula. Arrange a few tablespoons of Lino Lada Gold Creamy on top and make a couple of swirls to get a beautiful pattern. Place in the oven and bake for 30 minutes at 180 °C / 350 °F. Remove from the oven and set aside for 2 hours or overnight. Cut into slices and serve.