

YOUTH

First Place: Morgan Hansen, Burgaw

Hazelnut Spread Brownies

1/3 cup butter, softened
1/2 cup light brown sugar
2 large eggs, room temperature
2 teaspoons vanilla extract
1 1/4 cup hazelnut spread, divided
1/2 teaspoon salt
3/4 cup King Arthur all-purpose flour
Sea salt

Preheat oven to 350 degrees. Line an 8x8 pan with aluminum foil.

Beat butter on high speed until light and fluffy. About 1 minute. Add brown sugar and beat two more minutes. Stop and scrape down sides. Turn mixer to low and add eggs and vanilla. Beat until combined. Add one cup of hazelnut spread and salt. Continue to mix until smooth and fluffy. Be sure to stop and scrape down sides if necessary. Do not overmix. With the mixer on low speed add the flour, mixing until just combined.

Pour batter into prepared pan. Drop teaspoonful of the remaining hazelnut spread on top of the batter. Using a knife, swirl the hazelnut spread into the batter. Sprinkle with sea salt. Bake for 35 minutes. Allow the brownies to cool in the pan on a wire rack. Use the aluminum foil to lift the brownies out of the pan, once the brownies are cool. Cut into squares and enjoy.