Get the air fryer out! It’s time to try this decadent, big and round Nutella brownie, smothered with flavours of hazelnut and chocolate.

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Ingredients

- 150g (1 cup) plain flour
- 225g (1 cup) white sugar
- 3 eggs, lightly whisked
- 300g (1 cup) Nutella
- Cocoa powder, to dust (optional)

Method

- Step 1
  Lightly grease a 20cm round cake pan. Line the base with baking paper.
- Step 2
  Use a balloon whisk to whisk together the flour and sugar in a bowl. Make a well in the centre. Add the egg and Nutella. Use a large metal spoon to stir until combined. Transfer to the prepared pan and smooth the top.
- Step 3
  Preheat the airfryer to 160C. Bake the brownie for 40 minutes or until a skewer inserted in the centre comes out with a few crumbs sticking. Set aside to cool completely.
- Step 4
  Dust with cocoa powder, if using, and cut into pieces to serve.

Nutrition per serving

- Amount per serving
- Energy 1689 kj (404cal)
- Protein 6.0g
- Total Fat 12.9g
- Saturated 4.6g
- Carbohydrate Total 64.8g
- Sugars 49.5g
- Sodium 39.5mg
- Cholesterol 0.1g