

# Nutella Brownies

This recipe was kindly provided by Louise Norris, a Dementia Support Worker at the Society who hopes this may inspire people to bake brownies at home ready for Bake for dementia week!

## Ingredients:

520g Nutella (or supermarket own brand equivalent)  
4 eggs

125g self raising flour  
(Extras for decorations as required, marshmallows, mini eggs etc.)

## Instructions:

- Mix thoroughly all the ingredients except for the decorations with a mixer, whisk or spoon.
- Pour the mixture into a baking tin lined with lightly floured baking paper, or use small cupcake tins for individual brownies.
- Bake in the oven (electric 180, fan 160, gas mark 4) for 20-25 mins until just set in the middle.
- This will make an amazing rich brownie.

## Once you've made the basic recipe try:

- If you want a fancier brownie, add any topping to the last 5 minutes of the bake (choc chips, marshmallows etc.). Keep an eye on your brownies whilst the toppings are in the oven.
- An alternative way; when you bring out of the oven, press in chocolate chips or a cream egg, chocolate buttons etc for even more of an edge. The combinations are endless!



**A note from Louise:** 'I joined the society last year, everyone is so warm and welcoming. The first thing I did at my first face-to-face meeting was bake these for the team. Cake is always a great conversation starter. Cakes, coffee, chat, and amazing fundraising from Bake for dementia events happening everywhere – the perfect combination!'



Alzheimer's Society is a registered charity in England and Wales (296645); the Isle of Man (1128) and operates in Northern Ireland.

**Bake for  
dementia**

