



## Hazelnut slice

Cakes / Mini Cakes | Vegetarian | Mid-afternoon | Christmas



### For 4 servings

- 50g flour
- 120g butter
- 130g sugar
- 300g dark chocolate
- 3 eggs
- 200g chopped toasted hazelnuts

### PREPARATION

Preheat the oven to 200°C.

On a pan melt the butter.

In the meantime whip the sugar, the flour and the eggs. Add the melted butter.

Melt the dark chocolate in water bath and then add it in the mix. Add the chopped hazelnuts.

Pour the mixture in a rectangular mold. Bake for 20min.

Let cold down before unmold, then cut in squares and spread some Nutella on top of them.