

Easiest Nutella Brownies



Ingredients

285g Nutella or Chocolate spread
2 Large eggs
65g Self raising flour

Equipment required

9" x 9" Baking Tin
Parchment Paper

Method

Preheat oven to 191°C/375°F/Gas Mark 5

Add eggs, Nutella and flour into a large bowl and mix until batter is smooth. Pour into lined baking tin and smooth top with spatula.

Bake for about 15 minutes until toothpick inserted comes out clean. Be careful not to bake too long otherwise brownies will dry out.

Let brownies cool and set before cutting and serving.

Quick Pizza Recipe

Ingredients

- 400g plain flour, plus extra to dust
- 1 x 7g sachet fast action dried yeast
- 1 tsp fine sea salt
- 1 tsp caster sugar
- 2 tbsp olive oil, plus extra to drizzle
- Tomato puree/passata for base
- Cheese for topping
- Any other topping you want on your pizza

Instructions

1. Mix the flour, yeast, salt and sugar together in a mixing bowl. Make a well in the centre and add the oil, then add about 225ml water to bring together as a dough. Tip out onto a floured surface and knead for 1 minute, just until smooth. Leave to rest under the upturned bowl while you prepare your pizza toppings.
2. Stretch and press the pizza dough with your fingertips until it is about 30cm diameter, indenting a thicker crust around the edges. The middle should be about 5mm, and the crust about 1cm deep.
3. Spread the pizzas with sauce and add your toppings (don't add too many, or you'll end up with a soggy pizza).
4. Bake at 190-200 for 10-15 minutes or until the base is golden and crisp.