

Hazelnut Birthday Brownie Bites

Serves: 12, 1 brownie bite per serving
Prep Time: 10 minutes
Cook Time: 11 minutes
Cooking Method:



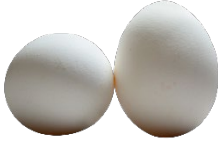



Adapted from MyWholeFoodFamily by Vanessa Krause, Sherwood, AR

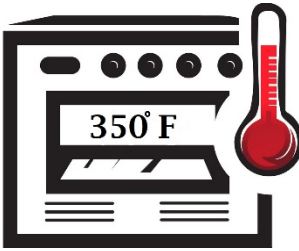












This recipe adapted in honor of Special Olympics Arkansas' 50th Birthday!




Ingredients:

| | |
|---|---|
|  <p>1 cup (GREEN) hazelnut spread with coco</p> |  <p>½ cup (PINK) + 2 tablespoons (GREEN) flour</p> |
|  <p>2 eggs</p> |  <p>2 teaspoons (BLUE) vanilla</p> |

Directions:

| | |
|----------------------|---|
| <p>STEP 1</p> | <p>Preheat oven to 350°F</p>  |
| <p>STEP 2</p> | <p>Put 1 cup (GREEN) hazelnut spread in a large bowl.</p>     |

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|-------------------------|---|
| STEP 3 | Add $\frac{1}{2}$ cup (PINK) and 2 tablespoons (GREEN) flour to the bowl. |
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| STEP 4 | Crack two eggs and add them to the bowl. |
| |  |
| STEP 5 | Add 2 teaspoons (BLUE) vanilla to the bowl. |
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| STEP 6 | Use a spatula and mix ingredients well. |
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| STEP 7 | Put 12 cupcake liners on a baking pan. |
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| STEP 8 | Place 1 tablespoon (GREEN) of cupcake batter to each mini cupcake liner. |
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|--------------------------|--|---|---|
| STEP 9 | Cook brownie bites in the oven for 11 minutes. |  | 11:00 Minutes |
| STEP 10 | Take out of the oven to cool, and turn off the oven. |  |  |

Materials:

| | | | |
|-----------------|--|---|--|
| Large Bowl |  | Spatula |  |
| Baking pan |  | Mini Cupcake Liners |  |
| Measuring Spoon | 1 teaspoon (BLUE)  | 1 tablespoon (GREEN)  | |
| Measuring Cup | 1/2 cup (PINK)  | | |

| | | | | | |
|--|---|---------------------|---------------------------------|---------------------|---|
| Nutrition Facts 12 servings Serving Size 1 brownie bite Calories per serving 165 | Amount/Serving | %Daily Value | Amount/Serving | %Daily Value | The % Daily Value (DV) tells you how much nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. |
| | Total Fat 8.1g | 10% | Total Carbohydrate 18.8g | 7% | |
| | Saturated Fat 2.6g | 13% | Dietary Fiber 0.8g | 3% | |
| | <i>Trans</i> Fat 0g | | Total Sugars 14.2g | | |
| | Cholesterol 27mg | 9% | | | |
| | Sodium 20mg | 1% | Protein 3.5g | | |
| | Vitamin D 3mcg 13% • Calcium 31 mcg 2% • Iron 1 mg 5% •Potassium 16 mg 0%. | | | | |