Nutella Stuffed Blondies

**Ingredients**

* 230g Melted Butter
* 440g Soft Light Brown Sugar
* 500g Plain Flour
* 200g Nutella
* 4 x Eggs
* 4 tsp Vanilla Extract
* 1 ½ tsp Baking Powder
* ½ tsp Bicarbonate Soda

**Recipe**

1. Pre-heat the oven to 180ºC/350ºF. In a large mixing bowl add the melted butter and light brown sugar and mix until all the ingredients are well combined.
2. Next, add the eggs slowly and one at a time to prevent the mixture from curdling. Then add the vanilla extract and mix again.
3. Add the flour, baking powder, and bicarbonate sugar and mix until all the dry ingredients are fully incorporated.
4. Divide the blondie mixture into two equal portions. Line and grease a 13 x 9 inch baking tray and place half of the blondie mixture into the tray.
5. In a separate bowl add the Nutella and place in the microwave for 30 seconds to soften. Transfer the soften Nutella into a piping bag.
6. Pipe the Nutella onto the blondie batter and then smoothen with an offset spatula.
7. With the remaining blondie mixture, transfer it into a piping bag. Next pipe the remaining mixture on top of the Nutella layer and then smoothen with an offset spatula.
8. Bake in the oven for 20-25 minutes. The blondies will be cooked if a skewer comes out clean when placed into them. Place the tray onto a wire rack and leave to cool for 30 minutes.
9. Cut the blondies into 24 squares and serve.