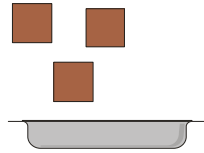
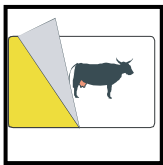


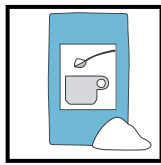
BROWNIES



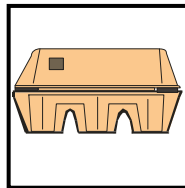
ZUTATEN:



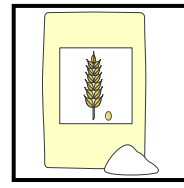
Butter



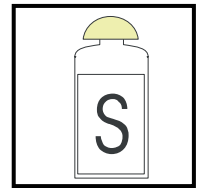
Zucker



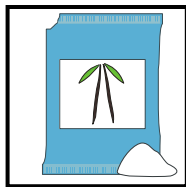
Eier



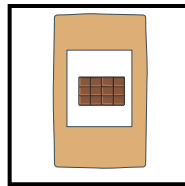
Mehl



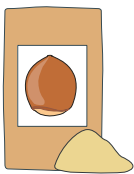
Salz



Vanille
zucker



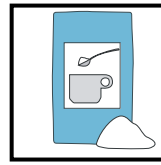
schwarze
Schokolade



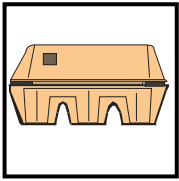
gehackte Haselnusskerne



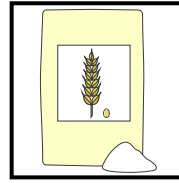
225 g Butter



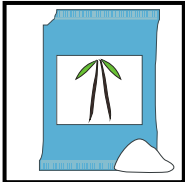
500 g Zucker



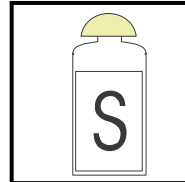
6 große Eier



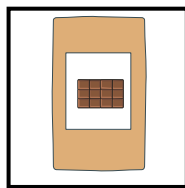
225 g Mehl



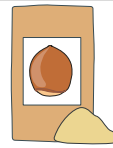
1 Päckchen
Vanillezucker



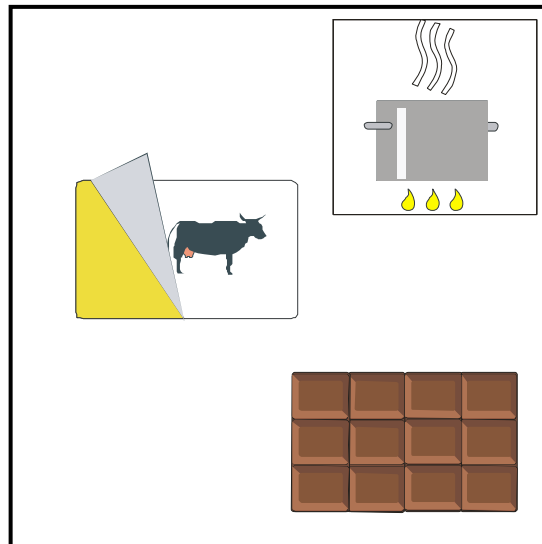
1 TL Salz



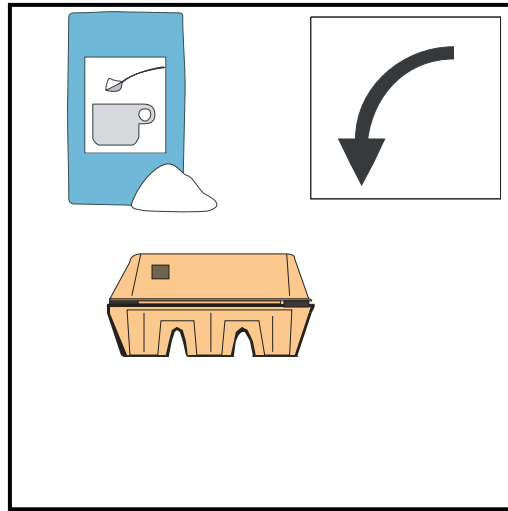
300 g schwarze
Schokolade



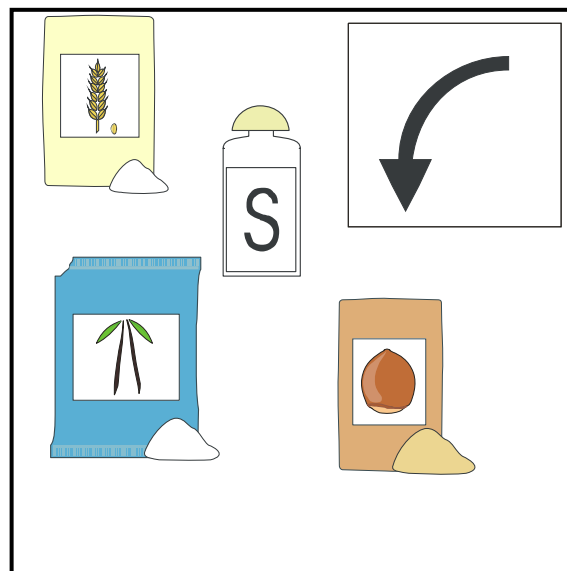
225 g
gehackte
Haselnusskerne



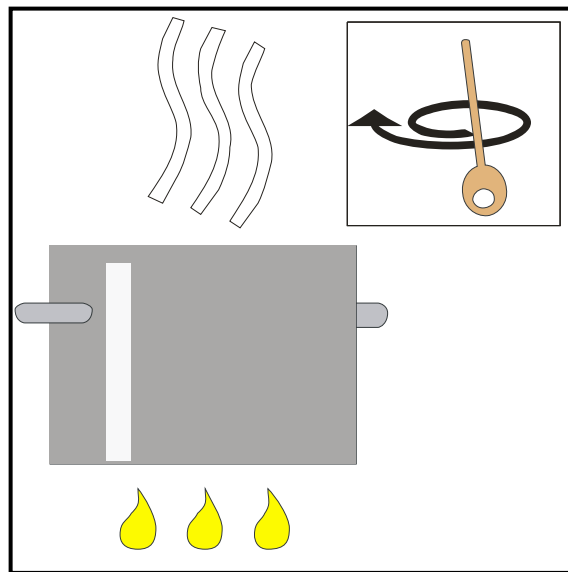
Butter und Schokolade in einem
Topf schmelzen



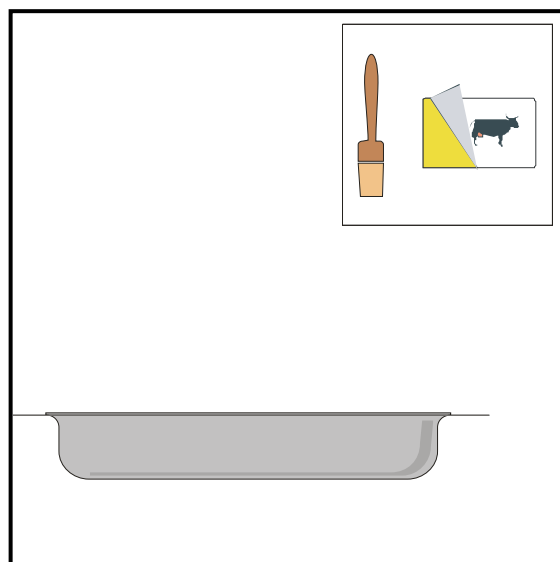
Zucker und Eier hinzufügen



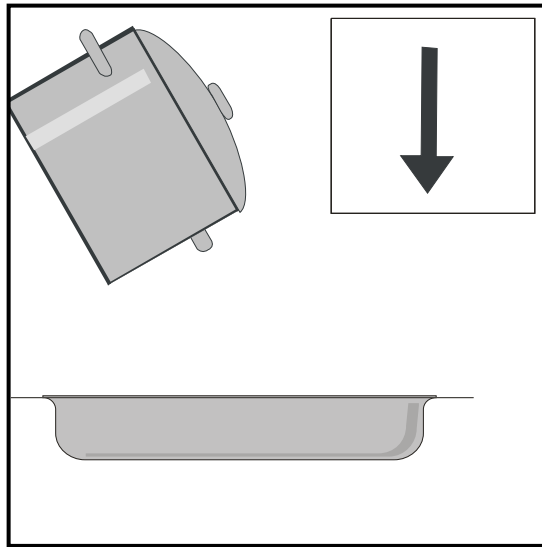
**Mehl, Vanillezucker, Salz und
Haselnüsse hinzufügen**



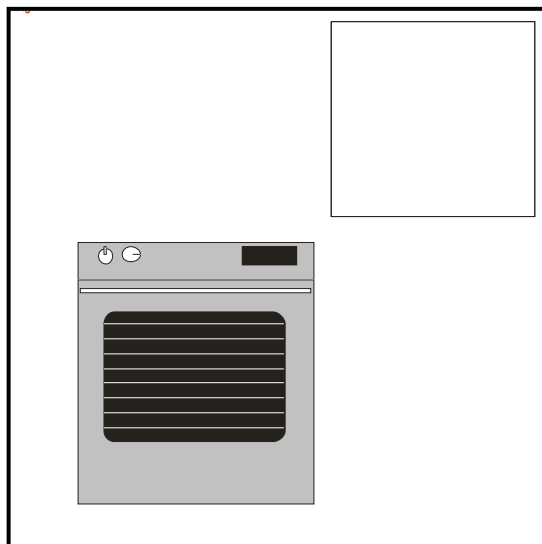
gut vermischen



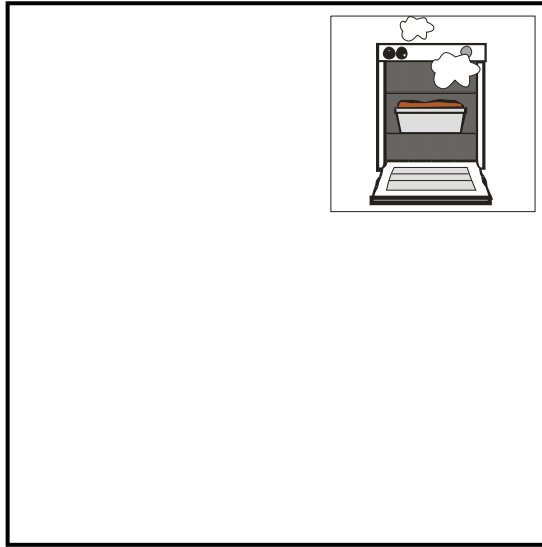
Backblech einfetten



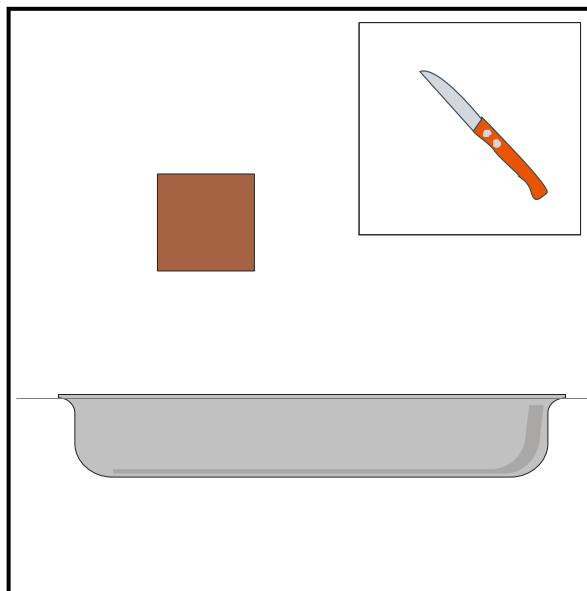
den Teig auf das Backblech geben



den Backofen vorheizen



bei 200° 15 min backen



Wenn der Kuchen kalt ist, in kleine Vierecke schneiden