

Chocolate Hazelnut Bars

1 cup(2 sticks) butter, at room temperature

1 cup light brown sugar

1 egg yolk

1 teaspoon vanilla extract

2 cups all purpose flour

1/3 cup finely chopped hazelnuts PLUS 1/3 cup chopped hazelnuts(or more)

3/4 cup chocolate-hazelnut spread (such as Nutella)

1. Heat oven to 350. Generously coat a 9x13 in. baking pan with nonstick cooking spray.
2. Beat together butter, sugar, egg yolk and vanilla in medium-size bowl until well blended. Mix in flour and the 1/3 cup finely chopped hazelnuts. Press into even layer on bottom of prepared pan.
3. Bake at 350 for 20 minutes or until top is golden brown. Remove pan to wire rack and cool 10 minutes. Spread top evenly with chocolate-hazelnut spread. Sprinkle with remaining hazelnuts. Chill to set top. Cut into 24 bars.