

Chocolate Orange Shortbread

Prep Time: 15 minutes

Cook Time: 25 minutes

2 C all-purpose flour

1/2 C cocoa powder

1 C unsalted butter, softened

1/2 C sugar

1/4 C brewed Blood Orange tea, cooled

1 T orange zest

1 † vanilla extract

1 † orange extract

1/4 † salt

Prepare the dough: Preheat the oven to 350°F. In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the brewed tea, orange zest, and vanilla extract.

Combine the dry ingredients: In a separate bowl, whisk together the flour, cocoa powder, and salt. Gradually add the dry ingredients to the wet mixture, mixing until just combined.

Shape and bake: Press the dough into a parchment-lined 9x13-inch baking pan. Use a fork to prick the dough all over. Bake for 20-25 minutes, or until the edges are lightly golden.

Cool and serve: Let the shortbread cool completely in the pan before cutting into squares. Enjoy with a cup of tea or coffee.