

Chocolate Orange Blondies

Prep Time: 15 minutes

Cook Time: 25 minutes

1 1/2 C all-purpose flour
1 C brown sugar
1/2 C unsalted butter, melted
2 lg eggs
1/4 C brewed and cooled Chocolate
Orange Blondies tea
1 t vanilla extract

1 t chocolate extract
1 t orange extract
1/2 t baking powder
1/4 t salt
1/2 C dark chocolate chips
1 T orange zest

Preheat your oven to 350°F.

Mix the butter and brown sugar until smooth.

Add the eggs, brewed tea, vanilla extract, chocolate extract, and orange extract.

Whisk together the flour, baking powder, salt, and orange zest.

Gradually add the dry ingredients to the wet.

Fold in the dark chocolate chips.

Pour the batter into a greased pan.

Bake for 25 minutes or until done.

Let cool before cutting into squares.