

Strawberry-Raspberry Rose Brownies

A rich and decadent brownie infused with your custom Strawberry-Raspberry Rose Brownie tea, featuring a fresh strawberry-raspberry-rose puree and garnished with dried rose petals.

PREP TIME: 20 minutes

1/2 C Butter (melted)
1 C Sugar
2 lg Eggs
1 † Vanilla Extract
1/3 C Cocoa Powder
1/2 C All-Purpose Flour
1/4 † Salt

COOK TIME: 25 minutes

1/4 † Baking Powder
1/2 C Brewed and Chilled Straw-Raspberry Rose Brownie tea
1/2 C Fresh Strawberry-Raspberry-Rose Puree (recipe below)
Dried Rose Petals (for garnish)

PREHEAT oven to 350°F. Grease a 9x9 inch baking pan.

MIX melted butter, sugar, eggs, and vanilla extract in a bowl.

COMBINE cocoa powder, flour, salt, and baking powder in another bowl. Gradually add to the wet mixture.

FOLD IN brewed Strawberry-Raspberry Rose Brownie Tea and fresh strawberry-raspberry-rose puree.

POUR into the prepared pan.

BAKE for 20-25 minutes or until a toothpick inserted into the center comes out clean.

COOL before cutting into squares.

GARNISH with dried rose petals.

Fresh Strawberry-Raspberry-Rose Puree

A vibrant and aromatic puree made with fresh strawberries, raspberries, and your custom Strawberry-Raspberry Rose Brownie tea.

PREP TIME: 10 minutes

1 C Fresh Strawberries (hulled and chopped)
1 C Fresh Raspberries
1/4 C Sugar

COOK TIME: 10 minutes

1/2 C Brewed and Chilled Straw-Raspberry Rose Brownie tea
1/4 † Dried Rose Petals (optional, for garnish)

COMBINE strawberries, raspberries, sugar, and brewed Strawberry-Raspberry Rose Brownie Tea in a saucepan.

COOK over medium heat, stirring occasionally, until the berries break down and the mixture thickens, about 10 minutes.

COOL before using in the brownie recipe.

GARNISH with a small amount of dried rose petals if desired.