

Blueberry White Chocolate Brownies

Prep Time: 15 minutes

Cook Time: 30 minutes

1/2 C unsalted butter, melted

1 C sugar

2 lg eggs

1 t vanilla extract

1/4 C brewed and cooled White Blueberry
Tea

1/2 C white chocolate chips

1/2 C all-purpose flour

1/4 t salt

1/4 t baking powder

1/2 C fresh blueberries

Preheat your oven to 350°F.

Mix the melted butter and sugar until smooth.

Add the eggs, vanilla extract, and brewed tea.

Whisk together the flour, salt, and baking powder.

Gradually add the dry ingredients to the wet.

Fold in the white chocolate chips and fresh blueberries.

Pour the batter into a greased pan.

Bake for 30 minutes or until done.

Let cool before cutting into squares.