

Raspberry White Chocolate Blondie

A sweet and tangy blondie with white chocolate chips and a swirl of raspberry puree made with Raspberry tea.

PREP TIME: 20 minutes

1/2 C Butter (melted)
1 C Brown Sugar
2 lg Eggs
1 † Vanilla Extract
1 C All-Purpose Flour

COOK TIME: 25 minutes

1/2 † Baking Powder
1/4 † Salt
1/2 C White Chocolate Chips
1/2 C Raspberry Puree (recipe below)
1/2 C Fresh Raspberries

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

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

COMBINE flour, baking powder, and salt in another bowl. Gradually add to the wet mixture. Fold in white chocolate chips, raspberry puree, and fresh raspberries. 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.

Raspberry Puree

A vibrant and flavorful raspberry puree made with fresh raspberries and Raspberry tea.

PREP TIME: 10 minutes

1 C Fresh Raspberries
1/4 C Sugar

COOK TIME: 10 minutes

1/2 C Brewed and Chilled Raspberry tea

COMBINE raspberries, sugar, and Raspberry tea in a saucepan.

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

COOL before using in the blondie recipe.