

Apricot Green Tea Pistachio Blondies

Prep Time: 15 minutes

Cook Time: 25 minutes

1/2 C unsalted Butter, melted
1 C brown sugar
2 lg eggs
1 t vanilla extract
1/2 C brewed and cooled Apricot Green

Tea
1 1/2 C all-purpose flour
1/2 t baking powder
1/4 t salt
1/2 C chopped pistachios

Preheat your oven to 350°F.

In a large bowl, mix the melted butter and brown sugar until well combined.

Add the eggs, vanilla extract, and brewed tea to the mixture and stir until smooth.

In a separate bowl, whisk together the flour, baking powder, and salt.

Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

Fold in the chopped pistachios.

Pour the batter into a greased baking pan and spread evenly.

Bake for 25 minutes or until a toothpick inserted into the center comes out clean.

Let cool before cutting into squares.