HazelScotch ChoCoCoNut Brownies

Total Time: 35 minutes

1 C unsalted butter, melted
1 C granulated sugar
1 C brown sugar, packed
2 lg eggs
2 t vanilla extract
1 C all-purpose flour
1/2 C cocoa powder
1 t baking soda
1/2 t baking powder

1/2 t salt
1 C chocolate chips
1 C butterscotch chips
1 C sweetened coconut flakes
1 C chopped hazelnuts, toasted
2 T HazelScotch ChoCoCoNut tea leaves (dry)
1/4 C brewed HazelScotch ChoCoCoNut tea, cooled

PREHEAT YOUR OVEN to 350°F (175°C) and grease a 9x13-inch baking pan.

TOAST THE HAZELNUTS by spreading them on a baking sheet and baking for 5-7 minutes, or until they are fragrant and lightly browned. Let them cool, then chop.

IN A LARGE BOWL, mix the melted butter, granulated sugar, and brown sugar until well combined.

ADD THE EGGS one at a time, beating well after each addition, then mix in the vanilla extract and brewed HazelScotch ChoCoCoNut tea.

IN A SEPARATE BOWL, whisk together the flour, cocoa powder, baking soda, baking powder, salt, and dry HazelScotch ChoCoCoNut tea leaves.

GRADUALLY ADD the dry ingredients to the wet ingredients, mixing until just combined.

FOLD IN the chocolate chips, butterscotch chips, coconut flakes, and toasted hazelnuts.

SPREAD THE BATTER evenly in the prepared baking pan.

BAKE FOR 20-25 MINUTES, or until a toothpick inserted into the center comes out with a few moist crumbs.

ALLOW THE BROWNIES to cool in the pan before cutting them into squares.