

Lavender Lemon Blondies

Delicate and fragrant blondies with the bright flavors of lavender and lemon, enhanced with the subtle taste of Lavender Lemon tea.

Prep Time: 15 minutes

Cook Time: 25 minutes

1 C all-purpose flour
1/2 t baking powder
1/4 t salt
1/2 C unsalted butter, melted
1 C brown sugar
1 lg egg

1 t vanilla extract
1 T lemon zest
1/2 C brewed Lavender Lemon tea,
cooled
1/8 C dried lavender buds

Preheat the oven to 350°F.

Grease an 8x8-inch baking pan.

Mix the flour, baking powder, and salt in a large bowl.

Whisk the melted butter, brown sugar, egg, vanilla extract, lemon zest, and Lavender Lemon tea together.

Add the wet ingredients to the dry ingredients and stir until just combined.

Fold in the lavender buds.

Pour the batter into the prepared baking pan.

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

Cool completely before cutting into squares.