

# Blackberry Sage Shortbread

**Prep Time:** 20 minutes

**Cook Time:** 25 minutes

2 C all-purpose flour

1 C unsalted butter, softened

1/2 C sugar

1/4 C brewed Blackberry Sage Oolong

tea, cooled

1/2 C fresh blackberries, pureed

1 † vanilla extract

1/4 † salt

**Prepare the dough:** Preheat the oven to 350°F. In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the brewed tea, blackberry puree, and vanilla extract.

**Combine the dry ingredients:** In a separate bowl, whisk together the flour and salt. Gradually add the dry ingredients to the wet mixture, mixing until just combined.

**Shape and bake:** Press the dough into a parchment-lined 9x13-inch baking pan. Use a fork to prick the dough all over. Bake for 20-25 minutes, or until the edges are lightly golden.

**Cool and serve:** Let the shortbread cool completely in the pan before cutting into squares. Enjoy with a cup of tea or coffee.