

Chocolate Caramel Brownie

A rich and indulgent brownie with a swirl of caramel sauce and the deep flavors of Chocolate Truffle Tea and Caramel Tea.

PREP TIME: 20 minutes

1/2 C Butter (melted)
1 C Sugar
2 lg Eggs
1 t Vanilla Extract
1/3 C Cocoa Powder
1/2 C All-Purpose Flour
1/4 t Salt

COOK TIME: 25 minutes

1/4 t Baking Powder
1/2 C Brewed and Chilled Chocolate Truffle tea
1/2 C Brewed and Chilled Caramel tea
1/4 C Caramel Sauce (Lighthouse Caramel Dip)

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

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

COMBINE cocoa powder, flour, salt, and baking powder in another bowl. Gradually add to the wet mixture.

FOLD IN Chocolate Truffle Tea and Caramel Tea. Pour into the prepared pan. Swirl in caramel sauce.

BAKE for 20-25 minutes or until a toothpick inserted into the center comes out clean.

COOL before cutting into squares.