

Cherry Almond Blondies

Prep Time: 15 minutes

Cook Time: 25 minutes

1 1/2 C all-purpose flour
1 C brown sugar
1/2 C unsalted butter, melted
2 lg eggs
1/4 C brewed and cooled Dewy Cherry
Tea

1 † Almond extract
1/2 † baking powder
1/4 † salt
1/2 C dried cherries
1/2 C sliced almonds

Preheat your oven to 350°F.

Mix the butter and brown sugar until smooth.

Add the eggs, brewed tea, and Almond extract.

Whisk together the flour, baking powder, and salt.

Gradually add the dry ingredients to the wet.

Fold in the dried cherries and sliced almonds.

Pour the batter into a greased pan.

Bake for 25 minutes or until done.

Let cool before cutting into squares.