

# Maple Walnut 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 Maple Crème

Oolong Tea  
1 † vanilla extract  
1/2 † baking powder  
1/4 † salt  
1/2 C chopped walnuts (or pecans)

**Preheat your oven** to 350°F.

**Mix the butter and brown sugar** until smooth.

**Add the eggs**, brewed tea, and vanilla extract.

**Whisk together** the flour, baking powder, and salt.

**Gradually add** the dry ingredients to the wet.

**Fold in the chopped walnuts.**

**Pour the batter** into a greased pan.

**Bake for 25 minutes** or until done.

**Let cool** before cutting into squares.