

Peach Almond Blondie

A delightful blondie with diced fresh peaches, white chocolate chips, and a hint of almond, featuring a peach puree made with Peach Oolong tea.

PREP TIME: 20 minutes

1/2 C Butter (melted)
1 C Brown Sugar
2 lg Eggs
1 † Vanilla Extract
1 C All-Purpose Flour
1/2 † Baking Powder

COOK TIME: 25 minutes

1/4 † Salt
1/2 C White Chocolate Chips
1/2 C Peach Puree (recipe below)
1/2 C Fresh Peaches (diced)
1/4 C Sliced Almonds

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

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

COMBINE flour, baking powder, and salt in another bowl. Gradually add to the wet mixture. Fold in white chocolate chips, peach puree, diced fresh peaches, and sliced almonds. Pour into the prepared pan.

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

COOL before cutting into squares.

Peach Puree

A sweet and aromatic peach puree made with fresh peaches and Peach Oolong Tea.

PREP TIME: 10 minutes

1 C Fresh Peaches (peeled and diced)
1/4 C Sugar

COOK TIME: 10 minutes

1/2 C Brewed and Chilled Peach Oolong tea

COMBINE peaches, sugar, and Peach Oolong tea in a saucepan.

COOK over medium heat, stirring occasionally, until the peaches break down and the mixture thickens, about 10 minutes.

COOL before using in the blondie recipe.