

Orange Spice Bars

A warm and spiced bar with a shortbread crust, infused with the flavors of Orange Tea and Blood Orange Tea, and topped with a spiced crumble.

PREP TIME: 20 minutes

COOK TIME: 35 minutes

CRUST:

1 C All-Purpose Flour
1/4 C Sugar

1/2 C Butter (cold, cubed)

FILLING:

1/2 C Brewed and Chilled Orange tea
1/2 C Brewed and Chilled Blood Orange tea
1/2 C Sugar

1/4 † Ground Cinnamon
1/4 † Ground Nutmeg
1/4 † Ground Ginger

CRUMBLE TOPPING:

1/2 C Rolled Oats
1/4 C All-Purpose Flour
1/4 C Brown Sugar

1/4 † Ground Cinnamon
1/4 † Ground Nutmeg
1/4 C Butter (cold, cubed)

PREHEAT oven to 350°F. Grease an 8x8 inch baking pan.

COMBINE flour and sugar for the crust in a bowl. Cut in butter until the mixture resembles coarse crumbs. Press into the bottom of the prepared pan. Bake for 10 minutes.

MIX Orange tea, Blood Orange tea, sugar, cinnamon, nutmeg, and ginger in a bowl. Spread over the partially baked crust.

COMBINE oats, flour, brown sugar, cinnamon, and nutmeg for the crumble topping. Cut in butter until the mixture resembles coarse crumbs. Sprinkle over the filling.

BAKE for 25-30 minutes or until the topping is golden brown.

COOL before cutting into bars.