

Raspberry Earl Grey Brownies

Prep Time: 15 minutes

Cook Time: 30 minutes

1/2 C unsalted butter, melted
1 C sugar
2 lg eggs
1 t vanilla extract
1/4 C brewed and cooled Earl Grey Bravo
Tea
1/4 C brewed and cooled Raspberry Patch

Tea
1/3 C cocoa powder
1/2 C all-purpose flour
1/4 t salt
1/4 t baking powder
1/2 C fresh raspberries

Preheat your oven to 350°F.

Mix the melted butter and sugar until smooth.

Add the eggs, vanilla extract, and brewed teas.

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

Gradually add the dry ingredients to the wet.

Fold in the fresh raspberries.

Pour the batter into a greased pan.

Bake for 30 minutes or until done.

Let cool before cutting into squares.