

Chai Spice 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 Masala Chai
Tea
1/3 C cocoa powder

1/2 C all-purpose flour
1/4 t salt
1/4 t baking powder
1 t ground cinnamon
1/2 t ground ginger
1/4 t ground cloves

Preheat your oven to 350°F.

Mix the melted butter and sugar until smooth.

Add the eggs, vanilla extract, and brewed tea.

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

Gradually add the dry ingredients to the wet.

Pour the batter into a greased pan.

Bake for 30 minutes or until done.

Let cool before cutting into squares.