

Orange Cranberry 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 Cranberry Tea

1 t vanilla extract
1/2 t baking powder
1/4 t salt
1 T orange zest
1/2 C dried cranberries

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, salt, and orange zest.

Gradually add the dry ingredients to the wet.

Fold in the dried cranberries.

Pour the batter into a greased pan.

Bake for 25 minutes or until done.

Let cool before cutting into squares.