

Chai Spice Blondies

Prep Time: 15 minutes

Cook Time: 25 minutes

1 C all-purpose flour
1/2 † baking powder
1/4 † salt
1/2 C unsalted butter, melted
1 C brown sugar
1 lg egg

1 † vanilla extract
1 † ground cinnamon
1/2 † ground ginger
1/4 † ground cloves
1/4 † ground cardamom
1/2 C brewed Masala Chai tea, cooled

Preheat the oven to 350°F.

Grease an 8x8-inch baking pan.

Mix the flour, baking powder, and salt in a large bowl.

Whisk the melted butter, brown sugar, egg, vanilla extract, cinnamon, ginger, cloves, cardamom, and Masala Chai tea together.

Add the wet ingredients to the dry ingredients and stir until just combined.

Pour the batter into the prepared baking pan.

Bake for 25 minutes, or until a toothpick inserted into the center comes out clean.

Cool completely before cutting into squares.