Peppermint Mocha 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 Peppermint Tea
1 T instant coffee granules

1 t coffee extract
1/3 C cocoa powder
1/2 C all-purpose flour
1/4 t salt
1/4 t baking powder

Preheat your oven to 350°F.
Mix the melted butter and sugar until smooth.
Add the eggs, vanilla extract, brewed tea, instant coffee, and coffee extract.
Whisk together the cocoa powder, flour, salt, and baking powder.
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.