

Lavender Brownie

A unique and aromatic brownie with the delicate flavors of Earl Grey Lavender tea and ground lavender flowers.

PREP TIME: 20 minutes

1/2 C Butter (melted)
1 C Sugar
2 lg Eggs
1 † Vanilla Extract
1/3 C Cocoa Powder
1/2 C All-Purpose Flour

COOK TIME: 25 minutes

1/4 † Salt
1/4 † Baking Powder
1/2 C Brewed and Chilled Earl Grey
Lavender tea
1 † Ground Lavender Flowers

PREHEAT oven to 350°F. Grease a 9x9 inch baking pan.

MIX melted butter, sugar, eggs, and vanilla extract in a bowl.

COMBINE cocoa powder, flour, salt, and baking powder in another bowl.

GRADUALLY ADD to the wet mixture.

FOLD IN Earl Grey Lavender tea and ground lavender flowers.

POUR into the prepared pan.

BAKE for 20-25 minutes or until a toothpick inserted into the center comes out clean.

COOL before cutting into squares.