

Lavender-Mint Brownies

BROWNIE BASE:

1 C unsalted butter
2 C granulated sugar
4 lg eggs
1 t vanilla extract
1 C all-purpose flour
1 C cocoa powder
1/2 t salt
1/2 t baking powder

LAVENDER-MINT INFUSION:

1 T dried culinary lavender
1 T Lavender-Mint Brownie Tea
1/4 C fresh mint leaves, chopped (or 1 T dried mint leaves)
1/2 C heavy cream

PREPARE THE LAVENDER-MINT INFUSION:

In a small saucepan, heat the heavy cream over medium heat until it just begins to simmer. Remove from heat and add the Lavender-Mint Brownie tea, dried lavender and chopped mint leaves (or dried mint leaves). Cover and let steep for 15-20 minutes. Strain the mixture to remove the lavender and mint leaves and set the infused cream aside.

MAKE THE BROWNIE BASE:

Preheat your oven to 350°F. Grease a 9x13 inch baking pan or line it with parchment paper. In a large saucepan, melt the butter over medium heat. Remove from heat and stir in the sugar, eggs, lavender mint infusion, and vanilla extract until smooth. In a separate bowl, whisk together the flour, cocoa powder, salt, and baking powder. Gradually add the dry ingredients to the wet mixture, stirring until just combined. Pour the batter into the prepared baking pan and spread it evenly.

BAKE THE BROWNIES:

Bake in the preheated oven for 25-30 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Allow the brownies to cool completely in the pan.



Image by: Darnesha W.