

Gingerbread 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 Gingerbread
Tea

1 † vanilla extract
1/2 † baking powder
1/4 † salt
1 † ground ginger
1/2 † ground cinnamon
1/4 † ground cloves

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 spices.

Gradually add the dry ingredients to the wet.

Pour the batter into a greased pan.

Bake for 25 minutes or until done.

Let cool before cutting into squares.