

Gluten-Free Chocolate Orange 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 Chocolate
Orange Blondies Tea

1/3 C cocoa powder
1/2 C gluten-free all-purpose flour
1/4 t salt
1/4 t baking powder
1 T orange zest

Preheat your oven to 350°F.

Mix the melted butter and sugar until smooth.

Add the eggs, vanilla extract, and brewed tea.

Whisk together the cocoa powder, gluten-free flour, salt, baking powder, and orange zest.

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.