



## Dilmah Premium Tea Infused Brownie



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Peter Kuruvita

- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
Infusions Recipes
- Festivities Name  
Autumn  
Spring  
Summer  
Winter

### Used Teas



Ceylon Premium Tea

### Ingredients

#### Dilmah Premium Tea Infused Brownie

- 250g butter
- 2tbsp Dilmah premium tea
- 1 1/3 cups sifted plain flour



- 2 ½ cups coconut sugar
- ¾ cup sifted cocoa powder
- 4 eggs
- ¼ teaspoon baking powder

Thickened cream for serving with a cup of Dilmah premium black tea

## Methods and Directions

### Dilmah Premium Tea Infused Brownie

- Melt the butter gently in a heavy based pot, add the tea and brew for 5 minutes.
- Place all the ingredients into a food processor and process till smooth.
- Pour into the baking tray and cook for 50 minutes at 170 degrees

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