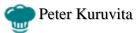


Dilmah Premium Tea Infused Brownie





0 made it | 0 reviews



- 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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