



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

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- 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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