

Chai & Chocolate Brownie

Dense chocolate brownie infused with bold tea flavors or a satisfying sweet snack. Swop out dairy and eggs with plant-based butter and egg replacement.

Tea is a versatile ingredient to sip, savor, or infuse in cooking. Add finely chopped tea leaves to the batter for intense flavors and delicious lip-smacking brownies.

INGREDIENTS

1 cup/250 ml non-dairy butter
1 cup/250 ml dark chocolate chips
½ tsp/2 ml salt
1 tsp/5 ml baking powder
1 cup/250 ml sugar
2 medium ripe bananas, mashed equals equivalent to 4 eggs
1 tsp/5 ml vanilla
2 tbsp/30 ml Loose-Leaf Tea leaves, chopped fine
1 cup/250 ml chocolate chunks, coarse chop

SUGGESTED LOOSE-LEAF TEAS TO USE:

Masala Chai, Caramel Butter Beer, Vanilla Rooibos

METHOD

Preheat the oven to 350F/176C. Grease a 12"/30 cm round baking pan. Melt the butter and chocolate in a stainless-steel bowl over a sauce pot of simmering water stir until the mixture melts.

In a separate bowl, stir the flour, salt, and baking powder and set aside. Mix the sugar, egg replacement, and vanilla in a large mixing bowl until creamy. Pour in the chocolate mixture and stir until combined. Fold in the flour mixture and gently stir until the mixture is combined and there are no lumps. Stir in finely ground tea leaves. Pour brownie batter into a greased pan. Randomly push the chocolate chunks halfway into the batter.

Bake brownies for about 35 to 40 minutes. The sides will start pulling away from the pan and the center set. Cool before slicing into wedges.