

# Butterscotch Tea Krimpets

**TOTAL PREP TIME:** 30 minutes

**TOTAL BAKE TIME:** 20-25 minutes

## FOR THE CAKE:

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|--|---|
| 1 C all-purpose flour                              | 1/2 C granulated sugar                                    |
| 1 t baking powder                                  | 2 lg eggs   |
| 1/4 t salt   | 1 t vanilla extract                                       |
| 1 T ground <a href="#">Butterscotch</a> tea leaves | 1/2 C <a href="#">Butterscotch</a> tea brewed and cooled. |
| 1/2 C unsalted butter, softened.                   |   |

## FOR THE BUTTERSCOTCH FROSTING:

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|---|--------------------------|
| 1/2 C unsalted butter                                     | 2 C confectioners' sugar |
| 1 C brown sugar, packed.                                  | 1 t vanilla extract      |
| 1/4 C <a href="#">Butterscotch</a> tea brewed and cooled. |                          |

**PREHEAT THE OVEN:** Preheat your oven to 350°F. Spray a 9x9 inch baking pan with Baker's Joy (or any brand which has flour).

## PREPARE THE CAKE BATTER:

1. In a medium bowl, whisk together the flour, baking powder, salt, and ground butterscotch tea leaves.
2. In a large bowl, cream the butter and granulated sugar together until light and fluffy.
3. Beat in the eggs one at a time, then stir in the vanilla extract.
4. Gradually add the flour mixture to the butter mixture, alternating with the brewed butterscotch tea, beginning, and ending with the flour mixture. Mix until just combined.

**BAKE THE CAKE:** Pour the batter into the prepared baking pan and spread it evenly. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean. Allow the cake to cool completely in the pan on a wire rack.

## PREPARE THE BUTTERSCOTCH FROSTING:

1. In a medium saucepan, melt the butter over medium heat. Stir in the brown sugar and brewed butterscotch tea. Bring the mixture to a boil, then reduce the heat and simmer for 2 minutes, stirring constantly.
2. Remove from heat and let it cool slightly.
3. Gradually beat in the confectioners' sugar and vanilla extract until smooth and creamy.

**FROST THE CAKE:** Once the cake is completely cooled, spread the butterscotch frosting evenly over the top. Let the frosting set before cutting the cake into rectangular pieces to resemble the classic Krimpets shape.