

Ingredients for Creame Brulee Espresso Cupcakes:

1/2 cup butter
1 Shangri La Tea Espresso Pod, Creame Brulee flavor
2/3 cup light brown sugar (lightly packed)
1-1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1 tsp vanilla
2 eggs
1-1/2 cup all purpose flour
1/2 cup buttermilk

Ingredients for Frosting:

1/2 cup butter
2 cups powdered sugar
4 tablespoons whipping cream
pinch salt



NOTES: Makes 12 cupcakes and frosting. To use the Shangri La Tea Espresso Pod for baking, simply cut the bag open and use in your recipe.

Directions:

1. **Make the cupcakes:** Preheat oven to 350(F). In an electric mixer, cream butter thoroughly. Add brown sugar and cream again. Add Shangri La Tea Espresso Pod and cream again. Mix in baking powder, baking soda and salt. Add vanilla. Add eggs and mix well. Add flour and combine thoroughly. Scrape down sides of mixing bowl. With mixer running on low speed, stream buttermilk into bowl and mix thoroughly.
2. **Bake the cupcakes:** Spoon batter into paper lined muffin cups. This recipe makes 12 cupcakes. Bake at 350(F) for 20-22 minutes. Allow to cool in pan for 10 minutes. Remove from pan and completely cool before frosting.
3. **Make the frosting:** Cream room temperature butter and powdered sugar thoroughly. Add a pinch of salt. Add cold whipping cream one tablespoon at a time with mixer running on low speed. When incorporated, turn the mixer to high to whip the cream. Frosting will be thick, silky and delicious. Frost and decorate cupcakes. Share and enjoy!