Salted Caramel Buttercream

From the teas.co.uk wiki

A quick salted caramel buttercream for cupcakes or a sponge, flavoured with a Salted Caramel Iced Latte sachet. Mix the sachet into a little warm milk to a smooth paste first, then beat it through softened butter and icing sugar until pale and creamy.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Salted Caramel Buttercream recipe. Canonical: https://teas.co.uk/recipes/coffee/salted-caramel-buttercream/*

A pinch of flaky salt sharpens the caramel. Makes enough for a dozen cupcakes or an 18cm cake.

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