Toffee Nut Buttercream

From the teas.co.uk wiki

Toffee nut buttercream gives you a caramel-and-nut icing without a cupboard full of ingredients: the flavour comes from a single latte sachet whisked into a paste and beaten through soft butter and icing sugar. A spoonful of crushed pecans folded in at the end adds a bit of crunch and leans into the nutty side. It is lovely on coffee, banana or chocolate cupcakes, or piped between the layers of a coffee cake.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Toffee Nut Buttercream recipe. Canonical: https://teas.co.uk/recipes/coffee/toffee-nut-buttercream/*

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