

Love



INGREDIENTS

For the Cake:

1 1/2 cups all-purpose flour	1/2 cup (1 stick) butter, softened
2/3 cups baking cocoa	2 large eggs
1 tsp baking soda	1 tsp vanilla extract
1/2 tsp salt	1 cup milk
1 1/2 cups granulated sugar	2 Tbsp black tea

For the Frosting:

3 cups powdered sugar	1 1/2 tsp vanilla extract
1/3 cup butter, melted	1 to 2 Tbsp milk
2 Tbsp St. Valentine Tea	

St. Valentine
Cupcakes

INSTRUCTIONS

For the Cake:

- 1) **PREHEAT** oven to 350° F. Paper-line 20 muffin cups.
- 2) **STEEP** black tea (use an infuser basket or disposable paper filter) in hot milk for 5 minutes. Let milk cool.
- 3) **COMBINE** flour, cocoa, baking soda and salt in a small bowl. In a large mixing bowl, beat sugar, butter, eggs and vanilla extract. Gradually beat in the flour mixture alternately with the cooled tea-infused milk. Beat on medium speed until smooth, about 2 minutes.
- 4) **SPOON** 1/4 cup of batter in each prepared muffin cup.
- 5) **BAKE** for 18-20 minutes or until wooden toothpick inserted in center comes out clean. Cool in pan for 5 minutes; remove to wire racks to cool completely. Frost with St. Valentine's Buttercream Frosting. Drizzle melted chocolate and add heart shaped sprinkles if desired.

For the Frosting:

- 1) **STEEP** the St. Valentine's tea (use an infuser basket or disposable paper filter) in the melted butter for 5 minutes. Place the tea-infused butter in refrigerator until cooled.
- 2) **MIX** in a medium sized bowl, on low speed, the powdered sugar and the cooled tea-infused butter.
- 3) **ADD** the vanilla extract and 1 Tbsp of milk. Gradually add in just enough remaining milk to make the frosting smooth and spreadable. If the frosting is too thick, add in milk a few drops at a time while beating on low speed.

