

BASIC ICING FOR BROWNIE CUPCAKES

1/3 cup milk (you won't use it all)

1 bag tea of your choice or 1/8 tsp extract of your choice

180g (1 + 1/2 cup) powdered sugar

Infuse the milk with the bag of tea by bringing it almost to a full-boil in a small saucepan, turning off the heat, adding the tea bag, closing the pan and leaving undisturbed for 10 minutes. Squeeze the tea bag. If using extract, just warm the milk briefly and add it, proceeding with the recipe.

Place the powdered sugar on a large bowl and add half the amount of infused milk, whisking gently until fully dissolved. Adjust with enough additional milk to make a spreadable icing that will not pour freely from the sides of the cupcakes, but instead be thick enough to form a stable layer. Decorate with sprinkles, or flowers made from Royal icing or molded chocolate.