

# LONDON FOG BOTER- KOEK



## NICOLE ZWART FACILITY CARE LEAD- SOUTH CAMPUS

1 C butter  
1 ½ C sugar  
3 eggs  
2 tsp vanilla  
½ tsp salt  
2 tsp baking powder  
3 bags Earl Grey tea  
2 ½ C flour

1. Preheat oven to 350 degrees.
  2. Cream sugar and butter until light and fluffy.
  3. Add eggs and beat well.
  4. Mix in vanilla, salt, baking powder and tea and beat to incorporate.
  5. Add flour and mix until fully combined.
  6. Pat into two prepared cake/pie pans.
- Bake for 25-30 minutes until golden on the edges.

Optional Lemon Glaze:  
¾ C icing sugar  
2 tsp Lemon juice  
2 tsp milk

Nicole shares:

This is a new take on an old classic that came out of experimenting with recipes when Covid first shut things down. My mom and I thought we'd try adding our favourite tea to some recipes and this one turned out really good. I'd recommend making it with double bergamont earl grey for extra flavour.

Boterkoek translates to "butter cake" in Dutch. It is a traditional, and much beloved, classic pastry for Dutch people worldwide. Boterkoek is a dense, yet tender, cross between a cake and a cookie. It is typically baked in round pans and served in pie-shaped wedges.

