

## Browned Butter Okinawan Black Sugar Snack Cake

焦がしバター黒糖スナックケーキ

Serves: 12 medium squares

### Pan Options

- 22 × 22 × 5 cm Le Creuset pan: about 25 minutes

### Ingredients

- 115 g unsalted butter (browned) 無塩バター
- 220 g Okinawan black sugar, finely ground (powdered black sugar) 沖縄黒糖
- 2 medium eggs 卵
- 1 tsp vanilla extract バニラエッセンス
- 180 g all-purpose flour 薄力粉
- 1½ tsp baking powder ベーキングパウダー
- ¼ tsp salt 塩
- 120 ml milk 牛乳
- 25 g Okinawan black sugar, finely ground for topping 仕上げ用黒糖



### Brown Sugar Cream Cheese Frosting

- 225 g cream cheese, softened
- 60 g butter, softened
- 80 g Okinawan black sugar, finely ground
- 180–220 g powdered sugar
- 1 tsp vanilla extract
- Pinch salt

### Instructions

1. Preheat oven to **170°C**. Grease pan and line with parchment if desired.
2. Brown the **butter** until golden and nutty. Cool until just warm.
3. Whisk together **flour**, **baking powder**, and **salt**.
4. Beat **browned butter** and **220 g black sugar** together.
5. Beat in **eggs** one at a time, then **vanilla**.
6. Add **dry ingredients** alternately with **milk** until combined.
7. Spread batter evenly into prepared pan.
8. Sprinkle the reserved **25 g black sugar** evenly over the batter.
9. Bake until a toothpick comes out clean or with a few moist crumbs. **(About 25 min. – start checking at 20 min.)**
10. **Cool completely.**
11. **For frosting:**
  1. Beat **cream cheese** and **butter** until smooth.
  2. Beat in **black sugar**, **vanilla**, and **salt**.
  3. Beat in **powdered sugar** until fluffy. (May need to add a bit more to thicken frosting)
  4. Spread frosting over cooled cake and cut into squares.

## Notes

- The 25 g black sugar topping creates pockets of concentrated butterscotch flavor and a delicate crackly top.
- The flavor improves after resting overnight in the refrigerator.
- Excellent with coffee, tea, or milk.
- Cut into 9 large, 12 medium, or 16 snack-sized squares.

## Nutrition (Approximate Per 1 of 12 Squares)

Kcal: 390 | Protein: 4 g | Fat: 19 g | Sat Fat: 11 g | Carbs: 53 g | Sugars: 39 g | Fiber: 0 g | Sodium: 140 mg | Omega-3: 0 g