

Butterscotch

Flavour of the month

March 2026

A classic enriched with deeper, more complex notes.

The sweet, rich brown notes of butterscotch sit beautifully atop the warm, cooked flavours currently sweeping the market. This golden gem gets its name from the traditional scoring required before it fully cools, allowing for easy division once set. A true crown of English cuisine, butterscotch is believed to have originated in Doncaster and later became one of the town's major exports after being famously enjoyed by Queen Victoria in 1851.

Butterscotch's popularity endured for decades, not only for its flavour but also for its practicality. With its long shelf life, it became a morale booster for troops during World War II, offering a comforting taste of home on long campaigns. Today, butterscotch carries both a sense of nostalgia and indulgence. It's often seen as a premium addition that adds depth and richness to a product—or fondly remembered as the treat your grandparents always had on hand for a quick sugar boost.

What sets butterscotch apart from caramel or toffee is the sugar itself. Traditionally made with brown sugar containing treacle or molasses, it delivers a deeper, more complex sweetness. The

process involves boiling brown sugar and butter together until reaching the soft-ball stage, creating that distinctive smooth yet chewy texture. When transformed into a sauce, cream is added and cooked to the desired viscosity, giving it a luxurious, velvety finish.

Once a staple flavour in the original Angel Delight range, butterscotch has since evolved far beyond its classic roots. The dairy industry has embraced it with enthusiasm, featuring it in ice creams, cheesecakes, and even speciality cheeses—sometimes paired with sesame for a subtle nutty twist. In desserts, it lends a premium touch to smoked pecan tarts and sticky toffee puddings alike, while the coffee market has found new ways to incorporate its rich sweetness. Modern variations such as avocado coffee are elevated with a hint of butterscotch, and vegan alternatives now replace butter with indulgent plant-based ingredients.

With its versatility, heritage, and unmistakable warmth, butterscotch continues to capture hearts and palates alike. The only question that remains is: what will we pair it with next?



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01594 822885

www.flavours.co.uk

sales@flavours.co.uk

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It's essential that the flavouring of butterscotch captures those signature rich, indulgent notes. We've balanced the warm, cooked sweetness of molasses with a smooth buttery richness to deliver the ultimate butterscotch profile.



Encased in a crisp tart shell, a layer of chocolate cake flavoured with beer g to enhances the rich cocoa notes with a subtle creaminess. This is topped with a bold coffee-flavoured custard, balancing deep roasted flavours with gentle sweetness. The tart is finished with a butterscotch buttercream, adding dark, caramelised and molasses notes while maintaining a delicate, refined finish.

Inspired by a chocolate whip, a maple-flavoured biscuit forms the base for a smooth coffee flavoured crèmeux, balancing maple sweetness with deep coffee notes. A butterscotch flavoured marshmallow adds a light, spongy texture and rich caramelised flavour, while a butterscotch flavoured chocolate coating finishes the dessert, enhancing the indulgent, dark and warming tones throughout.



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