



# Caramel Cupcakes

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 85g/3oz butter
- 55g/2oz soft brown sugar
- 1 tbsp golden syrup
- 1 large egg
- 100g/3.5oz self-raising flour
- 1 tsp cinnamon
- 2 tbsp milk

### *For The Topping*

- 115g/4oz soft brown sugar
- 1 small egg white
- 1 tbsp hot water
- Pinch of Cream of Tartar

## Instructions

- Preheat oven to 180C/350F/Gas Mark 4
  - Beat together butter, sugar & golden syrup in a bowl until light & fluffy
  - Beat in egg gradually
  - Sift in flour & cinnamon
  - Fold mixture with a spoon & add milk while folding
  - Spoon mixture into paper cases on a bun tray
  - Bake for 15-20 minutes then leave to cool
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## *Topping*

- Add all ingredients to heatproof bowl
- Set over saucepan of simmering water
- Use electric whisk to beat for 5/6 minutes until mixture is thick & peaks when whisk is lifted
- Twirl over cupcakes