## Caramel Cupcakes

NIBBLEDISH CONTRIBUTOR

## Ingredients

- $85 \mathrm{~g} / 30 \mathrm{z}$ butter
- $55 \mathrm{~g} / 2 \mathrm{z}$ soft brown sugar
- 1 tbsp golden syrup
- 1 large egg
- $100 \mathrm{~g} / 3.5 \mathrm{oz}$ self-raising flour
- 1 tsp cinnamon
- 2 tbsp milk


## For The Topping

- $115 \mathrm{~g} / 40 \mathrm{z}$ soft brown sugar
- 1 small egg white
- 1 tbsp hot water
- Pinch of Cream of Tartar


## Instructions

- Preheat oven to $180 \mathrm{C} / 350$ F/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


## 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

