



Gingerbread Christmas Cupcakes

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 25 mins

Ingredients

Cake

100g Unsalted butter
100g Light brown sugar
110g Golden syrup
40g Treacle
2 Large eggs
125ml Milk (semi-skimmed is fine)
200g Self raising flour
1/2 tsp Bicarbonate of soda
1tbsp Ground ginger
1tsp Mixed spice

Icing

200g Unsalted soft butter
400g Sieved icing sugar
2 tsp Ground ginger
Milk if needed

Method

- Pre-heat the oven to 160 degrees centigrade (140 fan).
- Put 12 muffin tin liners in a deep muffin tin.
- Melt the butter, light brown sugar, golden syrup and treacle in a medium sized pan over a low heat until the sugar has dissolved.
- Measure the milk in a jug and add the two eggs and mix together with a fork.
- Weigh the flour, bicarbonate of soda, ground ginger and ground mixed spice into a large bowl.
- Add the sugar mixture and egg mixture to the dry ingredients and with a hand whisk mix until you have a smooth batter.
- Divide the mixture between the 12 muffin liners and bake in the oven for 25 minutes.
- Leave to cool.
- To make the butter icing put the soft butter, icing sugar and ground ginger in the bowl of a stand mixer. With the whisk attachment mix until light and fluffy.
- You can add a bit of milk if it is not a soft enough consistency to pipe.
- Put the icing into an icing bag with a star nozzle and pipe from the outside of the cake towards the middle until the cake is covered.
- Top with mini gingerbread men or some festive sprinkles.