



Golden Syrup & Custard Muffins

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 30-35 mins

Ingredients

Muffins

125g Butter
60g Golden caster sugar
60g Soft brown sugar
200g Golden syrup
225g Self raising flour
1 Large egg
150ml Semi skimmed milk

Icing

225g Soft unsalted butter
350g Sieved icing sugar
100g Custard powder
4-6 Tbsp Milk

2 Tbsp Golden syrup (to drizzle)

Method

- Pre-heat the oven to 160 degrees centigrade (140 fan).
- Put 12 muffin cases in a deep muffin tin.
- In a medium sized pan put the butter, golden caster sugar, soft brown sugar and golden syrup.
- On a medium heat stir until everything is melted and the sugar has dissolved. Set aside to cool for 10-15 minutes.
- In a measuring jug put the milk and egg and mix together with a fork.
- In a large bowl weigh the flour then add the sugar mixture and milk mixture and beat together until you have a smooth batter.
- Pour the batter equally into the muffin liners.
- Bake for 30-35 minutes or until a cake tester comes out clean.
- To make the custard buttercream put the butter, custard powder and sieved icing sugar in the bowl of a stand mixer with the whisk attachment.
- Whisk with a tablespoon at a time of milk until light and fluffy. You can add a bit more milk if the icing is too stiff to pipe.
- Put the buttercream in an icing bag with a star nozzle and pipe a swirl on top of each muffin.
- Finish with a little drizzle of golden syrup!