


Cathy's Sticky Caramel Cupcakes

GET YOURSELF:

A cupcake tray and paper cases
1 free-range egg – lightly beaten
40g self-raising flour
125g plain flour
155ml milk
80g golden syrup
145g brown sugar
140g butter
100g dark chocolate

FOR THE TASTY TOPPING:

2 tsp hot water 
2 tbsp cocoa powder
250g icing sugar
150g softened butter
Chopped nuts
Chocolate chips



Preheat the oven to 170°C/340°F/Gas Mark 4 and put the paper cases in the tray.



Take a small saucepan and add the butter, choccy, sugar, syrup and milk, and stir over a low heat until melted. Leave to cool for 15 minutes.



Take a bowl and sift the plain flour and self-raising flour into it. Then add this flour to the caramel mix and stir in the egg. Mix until it's just combined.



Spoon the cupcake mix into the tray in equal amounts and bake for 30 minutes. Leave to cool on a cooling rack.



For the topping, beat the butter and sugar together. Combine the cocoa powder and water, and add to the buttery mixture. Beat until it's all soft and smooth and swirl over the cupcakes. Add chopped nuts and chocolate chips – now enjoy!