

Gingerbread Cupcakes

Ingredients:

110g unsalted butter

110g light brown sugar

100g black treacle

120g golden syrup

150mls milk

1 egg

220g self raising flour

1 tsp ground ginger

1 tsp ground cinnamon

1/8 tsp ground nutmeg

1/8 tsp ground cloves

For the cream cheese frosting:

75g unsalted butter, at room temperature

120g full fat cream cheese, at room temperature

420g icing sugar

1/2 tsp vanilla paste

Ground cinnamon for dusting

Method:

Preheat the oven to 190degC /170degC fan. Line 2 muffin tins with cupcake cases - you'll need 14 altogether.

In a large saucepan, add the butter, sugar, treacle and golden syrup and place over a medium heat until melted and well combined. In a large bowl, whisk together the milk and egg before pouring in the syrup mixture. Whisk well to combine then add the flour and spices and stir to form a thin batter

Transfer the cake mix to a large jug and divide between the cupcake cases. Bake for 20 minutes until a skewer inserted in the middle comes out clean. Remove the trays from the oven and allow to cool for 10 minutes before transferring the cakes to a wire rack to cool completely.

To make the frosting, place the butter and cream cheese in the bowl of a stand mixer or large bowl if using a handheld whisk, and beat together for 1 minute until smooth. Add half the icing sugar, beat together, then add the remainder to create a thick frosting. Add the vanilla paste and beat again until well combined.

Scoop the frosting into a large piping bag fitted with a round nozzle and pipe a large blob on top of each cupcake. Using a small sieve, dust over some ground cinnamon to finish.

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