



Sticky Toffee Cupcakes

12 cupcakes



Easy

● up to 60 Min.



Ingredients:

For the Cakes:

12 Dr. Oetker Muffin Cases
150 g Dates pitted, finely chopped
15 ml Treacle (1 tbsp)
115 g Unsalted butter
75 g Light Brown Sugar (3 oz)
5 tsp Dr. Oetker Madagascar Vanilla Extract (1 tsp)
115 g Self-Raising Flour (4 oz)
1 Dr. Oetker Bicarbonate of Soda Sachet (1 tsp)
100 g Fudge Chunks
2 Medium Eggs Beaten

For the Decoration:

125 g Unsalted butter (softened)
225 g Icing Sugar (8 oz)
5 ml Dr. Oetker Caramel Flavour (1 tsp)

1 Sticky Toffee Cupcakes:

Preheat the oven to 190°C (170°C Fan, Gas Mark 5). Line a muffin tin with 12 Muffin Cases. Put the dates in a saucepan with 150ml (¼ pt) water. Bring to the boil, cover and simmer gently for about 5 minutes until soft and pulpy. Remove from the heat, stir in the treacle and mix well. Leave to cool.

2 In a mixing bowl, beat the butter with the sugar until creamy in texture. Stir in the cold date mixture and Vanilla Extract and whisk in the eggs.

3 Sift the flour and Bicarbonate of Soda on top. Add 50g (2oz) fudge chunks and carefully mix all the ingredients together until well blended.

4 Divide the mixture between the Muffin Cases and bake in the oven for 22-25 minutes until risen and just firm to the touch. Transfer to a wire rack to cool. Wrap and store for 24 hours to allow the flavour and texture to develop. A sticky layer will form at the bottom of each cake whilst the top is light and spongy.

5 To decorate, place the butter in a bowl and beat until soft. Gradually sift and mix in the icing sugar to make a smooth, creamy icing. Mix in the Caramel Flavour.



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- 6 Spread a generous amount of icing on top of each cake using a small palette knife and top each with a few pieces of the remaining Fudge Pieces to serve.

Tip from the Test Kitchen

- For an extra smooth sponge, purée the cooked date mixture using a blender for a few seconds until smooth.

