

Sticky Ginger Cupcakes With Cream Cheese Frosting.

Preparation Time; 20 Minutes

Servings; Approx; 12 cupcakes

Cooking Time; 20 mins

Cupcake Ingredients;

110g Butter
110g Golden syrup
110g Black treacle
150 ml Natural yogurt
4 Pieces stem ginger (Keep the syrup from stem ginger)
220g Plain flour
1 Tsp Plain flour - Mix with the stem ginger pieces
1 tsp Bicarbonate of soda
40g Light muscovado sugar
4 Tsp Ground ginger
1 Large egg

Cream Cheese Frosting;

80g Soft butter
120g Icing sugar
1 Tsp orange extract
170g Full fat cream cheese
1 Piece of stem ginger – Finely sliced or grated for decoration

Method;

1. Pre heat oven to 150°C. Line a cupcake tray with cupcake cases.
2. Melt butter, treacle, golden syrup gently until all the butter has melted, mix well.
3. Remove from the heat and gently stir in the natural yoghurt then set aside to cool.
4. Finely chop the stem ginger; add 1 tsp of plain flour and mix so all the pieces are coated, set aside. The flour coating will prevent the ginger sinking to the bottom of the cupcakes.
5. Add all the dry ingredients to a mixing bowl and mix until well combined.
6. Create a pit in the centre of the dry ingredients then add the treacle mixture, stir well until combined.
7. Add the egg and finally add the chopped stem ginger. Mix well.
8. Add equal amounts of the mixture to the cupcake cases.
9. Bake for 20 minutes or until the cake is springy to touch and a skewer comes out clean.
10. Whilst warm, pierce holes in the top of the cupcakes using a cocktail stick. Push $\frac{3}{4}$ of the way down then brush each cupcake with syrup from the stem ginger.
11. Pop the cupcakes on a cooling rack and allow to cool whilst preparing the cream cheese frosting.
12. Place the soft butter in a large mixing bowl and beat.
13. Sift the icing sugar and add to the butter. Beat well until light and soft.
14. Finally add the cream cheese and orange essence and mix well until completely combined.
15. Using a knife add a generous layer to each cupcake.
16. Finally top with a little grated stem ginger or decorate to your liking.
17. Enjoy!

