

## CHRISTMAS GINGERBREAD MUFFINS

| <i>Ingredients</i>                 | <i>Equipment</i>                    |
|------------------------------------|-------------------------------------|
| <b>60 Grams Butter, softened</b>   | <b>Large and Medium Mixing Bowl</b> |
| <b>¼ Cup Dark Brown Sugar</b>      | <b>Whisk</b>                        |
| <b>¼ Cup Golden Syrup</b>          | <b>Cup and Spoon Measures</b>       |
| <b>1 Egg</b>                       | <b>Patty Pan Cases</b>              |
| <b>1 ¼ Cups Self Raising Flour</b> | <b>Patty Pan Trays</b>              |
| <b>2 Teaspoons Ground Ginger</b>   |                                     |
| <b>½ Teaspoon Allspice</b>         |                                     |
| <b>¾ Cup Buttermilk</b>            |                                     |
|                                    |                                     |
| <b>Icing</b>                       |                                     |
| <b>½ Cup Thickened Cream</b>       |                                     |
| <b>1 Tablespoon Icing Sugar</b>    |                                     |
| <b>100 Grams Mascarpone</b>        |                                     |
| <b>Mint Leaves &amp; Jaffas</b>    |                                     |

### What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Preheat oven to 180°**

- 4. Whisk together the butter, sugar and golden syrup until light and fluffy.**
- 5. Add the egg, beat until combined.**
- 6. Sift the flour, ginger and allspice over the butter mixture, stir to combine.**
- 7. Mix in the buttermilk, stir to combine.**
- 8. Spoon mixture into patty pan cases.**
- 9. Bake for approximately 10-15 minutes or until cooked.**

## **ICING**

- 1. Whisk the cream until thickened.**
- 2. Add the icing sugar and mascarpone, whisk until firm peaks form.**
- 3. With a flat knife spread over muffins**
- 4. Place a jaffle and two mint leaves on each muffin.**
- 5. Enjoy**