

# Whitworths

## Salted Caramel Muffins



🌀 Makes 8 🕒 20mins ❤️ 20-25 mins

### INGREDIENTS

120g **Whitworths Mix'n' Bake Choc Salted Caramel**  
100g unsalted butter  
100g caster sugar  
2 medium eggs, beaten  
150g self raising flour  
20ml semi-skimmed milk

### READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C / Fan 160°C / Gas Mark 4 then place 8 cupcake cases into the cups of a muffin tray.
- ♥ Cream the butter and caster sugar together until light and fluffy.
- ♥ Add the eggs one at a time, beat thoroughly after each one.
- ♥ Fold the flour, Mix'n' Bake Choc Salted Caramel and milk into the mixture using a metal spoon.
- ♥ Divide the mixture equally between the cupcake cases and bake in the centre of the preheated oven for 20-25 minutes until golden on top.
- ♥ Allow to cool in the tin for 10 minutes then transfer to a cooling rack to cool completely.

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!