TATUA
Specialised Dairy

Mini Gingerbread Cakes

Ingredients

Cakes:

2/3 cup golden syrup
1/2 cup brown sugar
125g butter
2/3 cup milk
1/2 tsp baking soda
1 egg, lightly beaten
1 1/2 cups plain flour
Pinch salt
1Tbsp ground ginger
1/2 tsp ground cinnamon
1/4 tsp ground mixed spice

Salted Caramel Sauce:

1 cup sugar
90g butter, room temperature, cut into cubes
250ml (1 cup) Tatua Cooking Cream
1/2 tsp salt

Method

Cakes:

1. Preheat the oven to 160°C, and grease an 8 hole mini loaf tin.
2. Put the golden syrup, brown sugar, butter and milk in a small saucepan, and stir over a medium heat until the butter has melted and the sugar dissolved.
3. Remove from heat, add baking soda, and stir to combine. Set aside to cool for 10 minutes.
4. Add egg, and whisk to combine.
5. Sift the dry ingredients into a large bowl.
6. Pour in the golden syrup mixture and whisk until smooth.
7. Divide evenly between the tins, so that each is about 2/3 full.
8. Bake for about 20-25 minutes until golden and risen and a skewer inserted into the centre comes out clean. Cool in tin and then turn out onto a wire rack.

Salted Caramel Sauce:

1. Heat sugar in a medium sized heavy-duty saucepan over a medium heat, stirring constantly with a wooden spoon or heat resistant rubber spatula.
2. Continue stirring as the sugar starts to melt and form clumps, and it will eventually melt into an amber coloured liquid. Be careful it does not to burn!
3. Once sugar is completely melted stir in the butter. The mixture will bubble rapidly, so be careful. After the butter is melted and combined, cook it over

medium heat for two minutes without stirring.
4. Slowly stir in the cup of Tatua Cooking Cream - the mixture will bubble rapidly again, so be careful.
5. Once combined, stop stirring and let it cook for a further one minute - it will bubble and rise.
6. Remove from heat and stir in the salt.
7. Pour salted caramel sauce over the mini gingerbread cakes.

Note: Sauce will thicken as it cools.

Any excess sauce can be poured into a jar and covered with a lid. It will keep for two weeks in the fridge. It will solidify when chilled, but it can be reheated gently to desired consistency either in the microwave, or in a pot on the stove.

Please consider the environment before printing this recipe