

Ginger Muffins

makes 16 muffins

Ingredients:

250g Plain Flour
15ml Baking Powder
225g Caster Sugar
15ml Ginger Powder
100g Stem Ginger (finely chopped) eg, Glacé
60g Golden Syrup
100g margarine
2 Eggs
Up to 100ml Milk

Icing:

125g Icing Sugar
5ml Ginger Powder
15 to 20ml water

Method:

In a bowl, put in the margarine and golden syrup and melt (microwave is easiest). Allow the mixture to cool for a few minutes, then stir in sugar and stem ginger

Place flour, baking powder and ginger powder together in a container.

To syrup/margarine mixture, gradually add:

~ flour mixture, through sieve

~ milk and eggs

Mix together well at each stage

Optionally, put mixture in the fridge for 30min – makes it easier to spoon into cases and helps stop the stem ginger sinking to the bottom.

Preheat the oven to 180°C (fan) and place first 8 muffin cases in a bun tray.

Fill 8 muffin cases with the half the mix. (approx. 60g per case)

Place the tray in the oven, and bake for 15-20 minutes, until the top is golden brown.

Place the muffins on a wire rack to cool.

Repeat with remaining mix.

When cool, make the icing:

Sieving the icing sugar and ginger powder into a bowl, and adding the water a bit at a time, until you form a thick(ish) paste.

Spread the icing onto cooled muffins.