

# Parkin Cupcakes

**Servings 6**

## Ingredients

- 50 g Butter
- 50 g Soft brown sugar
- 50 g Black treacle
- 50 g Golden syrup
- 75 g Oats
- 75 g Plain flour
- 1 tsp Baking Powder
- 1  $\frac{1}{2}$  tsp Ground ginger
- $\frac{1}{2}$  tsp Mixed spice
- $\frac{1}{4}$  tsp Nutmeg
- A pinch of Salt
- 1 Egg large
- 1 tbsp. Milk



## Instructions

1. In a pan on a low heat melt together the butter, soft brown sugar, black treacle and golden syrup. Do not let the mixture boil. **Black treacle and golden syrup are very sticky and gloopy so put the pan on your scales and measure them directly into it**
2. In a bowl mix together the oats, flour, baking powder, ground ginger, mixed spice, nutmeg and salt
3. Pour the warm treacle mixture into the oat mixture and combine the ingredients with a spoon
4. In a small bowl beat the eggs and milk. Add it to the large bowl bit by bit, mixing in well each time
5. Bake the cupcakes on 180C/350F/Gas Mark 4 for 25 minutes, and then let them cool. Parkin tastes best after being stored for a few days in an airtight container- it enhances the flavour.