



'The key ingredient to the food industry' ®

# CARAMEL & HONEYCOMB MUFFINS

Makes  
30 x 125g

Order all the ingredients you need from BAKO,  
contact your BAKO representative or call us on 0808 196 2344.

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Makes  
30 x 125g muffins

## INGREDIENTS:

### FOR THE HONEYCOMB

300g BAKO Golden Syrup  
(35300)

250g BAKO Granulated  
Sugar (35613)

40g Bicarbonate of Soda  
(32189)

### FOR THE CHOCOLATE MUFFINS

BAKO Caramel Fudgeice  
(39463)

BAKO Chocolate  
Crème Cake Mix  
(22102)

700g Egg  
(78698)

600ml BAKO Rapeseed Oil  
(12019)

450ml water

## METHOD:

1. Firstly, make the honeycomb by heating the syrup and the sugar together in a pan.
2. Once the mixture is golden-brown and bubbling, stir in the bicarbonate of soda. This will make the mixture foam up.
3. Pour the mixture immediately into a tray and set aside to cool and harden.
4. To make the muffins, add the BAKO chocolate crème cake mix, egg, oil and water to a bowl and mix as per the bag instructions.
5. Lay out paper cases that you will be using for the cupcakes and evenly pour the mixture into each case.
6. Bake the cupcakes for approximately 35 minutes at 180° celsius.
7. Once the cupcakes are cooked and cooled you can fill them with BAKO caramel fudgeice, you may need to microwave this slightly to make it easier to pipe.
8. Break up your honeycomb ready to decorate the cupcakes.
9. Drizzle the tops of your cupcakes with the same caramel fudgeice that you have used for the filling and top with the honeycomb pieces. Leave the cupcakes to set and enjoy!

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