



Gingerbread Cups

Ingredients

150g	plain flour
2 tsp	Baking Powder
½ tsp	bicarbonate soda
1 ½ tsp	mixed spice
1 ½ Tbl	ground ginger
1 tsp	ground cloves
½ cup	brown sugar
180ml	golden syrup
150g	butter
2	eggs
1	lemon, finely zested and juiced.

Method

- preheat oven to 170oC. Lightly spray twelve 185ml (3/4 cup) muffin pans with oil. Line the bases with baking paper. Sift the flour, baking powder, ginger, mixed spice, cloves and bicarb into a large bowl. Make a well in the centre
- Combine the sugar, golden syrup and butter in a pan. Stirring for 1-2 minutes or until the sugar is dissolved and the butter is melted. Set aside for 5 minutes to cool slightly.
- Add the eggs, lemon rind and 1 **tbs** lemon juice to the dry ingredients. Add the sugar mixture and stir to combine. Divide the mixture evenly among the prepared pans. Bake for 7 minutes. Open the oven door until the cakes sink. Close the oven door and bake for a further 7-8 minutes or until just cooked through and lightly golden. Set aside to cool completely in pans.