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## SALTED CARAMEL CUPS

Makes 70 mini muffin cups or 24 muffin-sized cups

*For the biscuit base:*

200g Leibnitz Vollkorn Butterkekse or digestives  
40g desiccated coconut  
30g light brown sugar  
50g flour  
80g butter, melted  
160g golden syrup

*For the caramel filling:*

395g condensed milk  
50g butter  
50ml golden syrup

*For the ganache topping:*

75g condensed milk  
70ml cream  
70g dark chocolate, broken into chunks  
70g milk chocolate, broken into chunks

1. Heat the oven to 170°C fan.
2. In a food processor, whizz the biscuits into fine crumbs. Tip into a bowl and add the coconut, sugar, flour, butter and golden syrup. Mix to combine.
3. Roll a teaspoon of the mixture into a ball and press into the mini muffin holes, all the way up to the sides.
4. Put the caramel filling ingredients into a saucepan and stir over a low heat for 5 minutes. Fill into a jug and fill the muffin cakes with caramel.
5. Bake in the preheated oven for about 12 minutes (20 mins for muffin size), then remove from the oven and leave to cool completely.
6. Press a round indentation into each caramel cup with a measuring teaspoon, in order to create space for the ganache topping.
7. Melt the ganache ingredients in a saucepan and pour into a jug. Top each caramel cup with ganache and put into the fridge to set.
8. Once set, turn out the caramel cups with the help of a knife. These keep in the fridge for a week.