

# Toffee Muffins with Toffee Sauce

A lovely toffee treat that pairs perfectly with a cuppa. The muffins are great to bake with kids – just watch they don't eat all the fudge pieces before they reach the oven!

Makes: 10 muffins Time: 20 minutes prep. & 30 minutes cooking

## Muffin Ingredients

150g unsalted butter  
100g light brown sugar  
50g caster sugar  
2 eggs  
1 egg yolk  
60ml double cream  
100g fudge chunks  
1 teaspoon vanilla extract



## Toffee Sauce Ingredients

125ml double cream  
80g unsalted butter  
80g dark brown sugar  
1/2 teaspoon vanilla extract  
Pinch of salt

## Substitutions

Not enough eggs? You can use 1/4 of a banana mashed up. (Best to only substitute one egg or the yolk this way)

Not enough double cream for the cakes? Try milk, water or toffee yoghurt

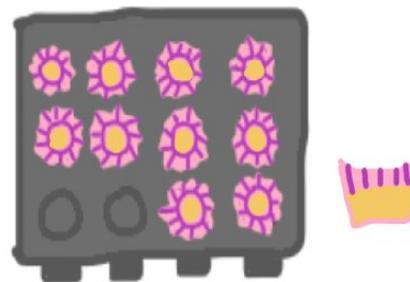
## Serving Suggestions:

Decorate with fudge chunks, sprinkles or chocolate

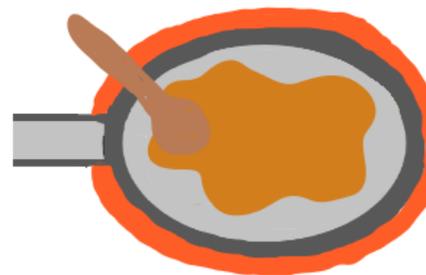
With ice cream whilst they're still warm

With a cuppa

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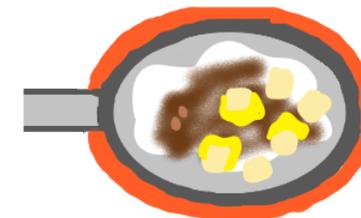
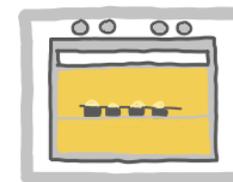
5. Fill the muffin cases 3/4 full and put into the preheated oven. Bake for twenty minutes or until golden brown and springy. Best to check them after ten minutes and, if they still look very wet, give them another few minutes.



7. Once the ingredients are melted, turn the heat up and stir to make sure it doesn't burn!

It should take another 5 minutes for the sauce to thicken and darken to a toffee colour.

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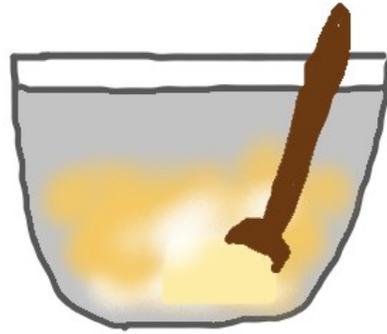
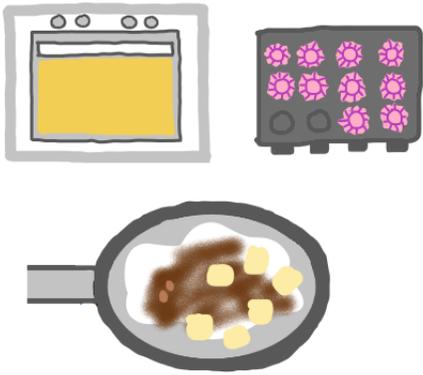
6. While the cakes are baking, bring your toffee sauce pot onto a medium heat to melt the ingredients. It should take around 5 minutes.

Try not to stir too much as everything melts but do keep an eye on it!



8. Use a spoon to drizzle toffee sauce over the muffins then serve and enjoy!

Any leftover sauce can be kept in the fridge for up to 3 months.

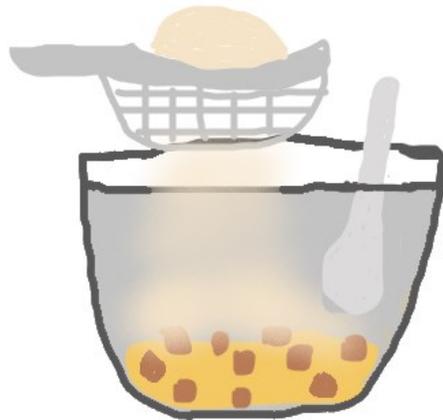
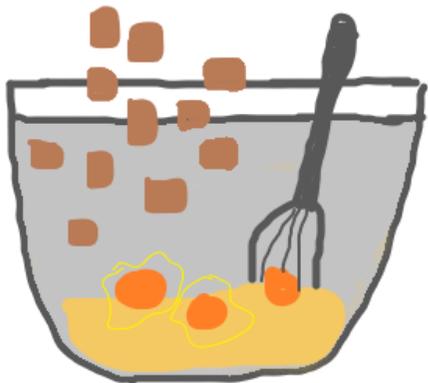


1. Preheat the oven to 180 degrees/gas mark 4, and line a muffin tin with muffin cases.

Put the toffee sauce ingredients in a medium pot and leave to the side.

2. Put the butter and sugar into a large mixing bowl, and cream together.

To cream: using the back of a wooden spoon combine the butter and sugar until light and fluffy.



4. Sift in the flour and fold it into the batter. The batter should be soft, dropping consistency. If not, add the double cream and fold that in too.

To fold: Use a large metal spoon to slowly combine ingredients into the mix without knocking out all the air.

3. Add your eggs and egg yolk, and whisk. Once combined, add the fudge chunks and mix through.

You can use a fork to whisk, if you don't have a hand-whisk or machine.

## Recipe info

Typical ingredients cost: £5.95

Typical fuel cost: £0.03 gas / £ 0.09 electric

This recipe for toffee muffins came from Charlotte, one of our wonderful volunteers. She helps us come up with ideas for these recipe cards, and also creates the lovely illustrations.

Charlotte says: "I believe that baking is a great bonding experience for families. I used to bake with my family as a child and now bake with my niece."

This collection of recipes has been created by staff and volunteers at The Roundhouse Community Kitchen in Dundee. We turn unwanted food into tasty meals that support people when they need it. We want to encourage a love of great, home-cooked food, to nourish bodies, save pennies and share skills.

We'd love to see what you've been whipping up in your kitchen. Share photos, tips and questions with us on facebook or Instagram.

We are @roundhousekitchen

Enjoy your kitchen!

