

Salted Caramel Cookie Cups



Serves: 40

225g butter
150g **Chelsea Soft Brown Sugar** (¾ cup)
83g **Chelsea Golden Syrup** (¼ cup)
312g plain flour (2 ½ cups)
5g baking powder (1 tsp)

Salted Caramel Filling

600g sweetened condensed milk
60g **Chelsea Golden Syrup** (2 Tbsp)
60g butter
7.5g flaky sea salt
300g dark chocolate, melted

Method

Pre-heat oven to 180°C conventional bake.

In a food processor combine the butter and brown sugar and whizz until smooth and creamy. Scrape down the sides, add the golden syrup then pulse until well combined. Add the flour and baking powder and whizz until the mixture starts to clump together.

Divide the mixture into 20g balls (walnut sized). Using a non-stick mini muffin tin (ungreased), press mixture into each hole using your fingertips or the end of a wooden spoon, pressing it up the sides making a deep hollow. Bake for 12-15 minutes or until golden. Remove from the oven and while still in the tin use the end of the wooden spoon to reshape into deep nests. Allow to cool before filling. Repeat with the remaining mixture.

Salted Caramel Filling

In a saucepan, gently heat the condensed milk, golden syrup and butter until the butter has melted, increase the heat and simmer for 5-8 minutes until golden and thick. Season with the salt flakes and reserve some for decoration. Allow to cool fully before spooning into cookie cups. Drizzle with dark chocolate and top with remaining sea salt flakes.

Variations

- **Lemon Curd Cups:** Fill with lemon curd and top with candied lemon zest or drizzle with white chocolate.
- **Lemon Meringue:** Fill with lemon curd and top with meringue, bake until meringue is golden and set.
- **Peanut Butter Cups:** Mix peanut butter with **Chelsea Maple Flavoured Syrup** (sweeten to taste), fill cups and top with melted dark chocolate and finely chopped toasted peanuts.
- **Christmas Cups:** Fill with fruit mince, top with cranberries and toasted nuts then brush with apricot jam as a glaze.

TOTAL COST*	\$9.03
COST PER PORTION	\$0.23
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$0.87

*Cost based on average wholesale prices March 2016



More recipes at chelsea.co.nz/foodservice