

Caramel and Strawberry Muffins**Ingredients:**

IREKS Moist Cake Caramel	1.000kg
Whole Egg	0.350kg
Vegetable Oil	0.300kg
Water	0.280kg
Puratos Strawberry Filling	0.240Kg
Macphie Buttercream	0.300kg
Strawberries	6

**Method:**

1. Add all the ingredients into an electric mixer and mix on a medium speed for 5-7 minutes.
2. Add the mixture into muffin cases
3. Press the upper surface approx. 1 cm deep using an oiled scraper or spatula.
4. Place the muffin cases into a preheated oven
5. (180° C) and bake for initially 5 minutes.
6. Finish baking with open damper for 20-25 minutes.
7. Once cooled, add the Puratos Strawberry Filling to a piping bag
8. Insert the piping bag into each muffin to inject the filling
9. Add the Macphie Buttercream to a piping bag and pipe on top of each muffin
10. Decorate with fresh strawberries