



# Recipe



## Salty Caramel Muffins

### Ingredients:

- 2 cups self-raising flour
- 120g butter, melted
- 1 cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- ½ cup NS Salty Caramel Sauce

### Method:

Whisk together dry ingredients and set aside.

Whisk together butter and sugar. Add eggs one at a time, beating well. Stir in vanilla extract and buttermilk.

Add wet ingredients to the dry and mix. Fold in NS Salty Caramel Sauce, until distributed evenly.

Fill muffin cups and bake at 190C for 18-22minutes. Drizzle with more Salty Caramel Sauce once cooled.