

THE BIG BAKES AND CAORUNN INVITE BRITS TO INDULGE IN GIN & TONIC CUPCAKES

Social distancing has spawned a new generation of home bakers across the country, which is why Caorunn has joined forces with The Big Bakes, the UK's first and only fun, accessible and affordable live baking competition to create the ultimate recipe for Gin & Tonic Cupcakes.

A recent analysis revealed that Google searches for baking tips and recipes are on the rise, and in many ways, baking has proven to be a therapeutic medium in a time when social contact is significantly restricted.

Infused with Caorunn for the perfect flavouring of botanicals, the Caorunn Gin & Tonic Cupcakes contain a delectable gin infused sponge, drizzled with a delightful tonic syrup and topped with a light and crisp botanical infused buttercream.

Light and full of flavour, the cupcakes showcase the natural elements that go into the making of Caorunn. Within the cake you can pick out the five unique, locally foraged Celtic botanicals found in Caorunn: Dandelion, Heather, Coul Blush Apple, Bog Myrtle and Rowan Berry.

Simply head over to @caorunn gin and @thebig_bakes Instagram to watch how to make these gin infused summer time treats.

Caorunn Gin & Tonic Cupcakes

Ingredients:

For the cupcakes:

- 240g Plain Flour
- 1 tbsp Baking Powder
- ¼ tsp Salt
- 260g Caster Sugar
- 80g Butter
- 180ml Milk
- 45ml (3 tbsp) Gin
- ½ tsp Vanilla Essence
- 2 large Eggs

For the syrup:

- 60g Caster Sugar
- 60ml (4 tbsp) Tonic Water
- 30ml (2 tbsp) Gin

For the Buttercream:

- 500g Icing Sugar
- 160g Softened Unsalted Butter
- 15ml (1 tbsp) Milk

Lemons, limes or apples etc for garnish.

Equipment:

- Large mixing bowl
- Mixer (stand or electric if you have)
- Wooden spoon
- Spatula
- Cupcake/muffin baking tin
- Cupcake cases
- Saucepan
- Cake skewer or fork
- Cooling Rack
- Piping bag and nozzle (optional)

Method:

- Preheat oven to 190c
- Mix butter and sugar together on a medium speed in your stand mixer or electric mixer if you have one (or you can just use a wooden spoon) until pale and fluffy.
- Add the eggs one at a time and mix.
- Once combined, add the flour, baking powder and salt in.
- Add the milk a bit at a time and mix in between making sure to scrape down the sides.
- Then add the gin and mix until fully combined.
- Put the mixture into each case $\frac{2}{3}$ full
- Once all full, put in the oven for 18 - 22 minutes or until they spring back when lightly touched.
- When they are baking you can make your syrup.
- Place caster sugar and tonic water in your saucepan and simmer on a medium heat gently stirring until the sugar dissolves.
- Once dissolved, continue to mix and put on a high heat for 1 minute so the liquid boils and turns into more of a syrup, then take off the heat and leave to cool for 5 minutes.
- Then add the gin and stir.
- Leave to one side until the cupcakes come out the oven.
- Once cupcakes have baked, leave them in their tin for 10 - 15 minutes and then place on a cooling rack.
- When they are still warm, use a cake skewer or fork to gently puncture the top of each cake several times.

- Use a pastry brush to drizzle the syrup over the cakes so it soaks into them.
- Once the cupcakes are cool, make your buttercream.
- Place icing sugar and butter in your mixer again and mix together on a very low speed with either the whisk or paddle attachment. You can switch the mixer off and use your hands or a spatula to rub the butter pieces into the icing sugar in the bowl to get it started if it is taking a while.
- Then add 2-4 tsp of your syrup (to taste) into the butter and icing sugar and then add a little bit of milk at a time and mix on a medium speed after each addition. You can add any liquid, fine zest or powder flavours or colours at this point.
- Then mix on a high speed for around 6-8 minutes or until the buttercream is light and fluffy.
- You can then smooth the buttercream on the cupcakes with a spatula or palette knife or you can use a piping bag and nozzle to decorate your cakes.
- You can then top with any garnish you would like, Caorunn Gin suggests serving their G&Ts with a slice of a Pink Lady apple, so we've used that on ours, but you could also use lime, lemon or even decorative paper straws.

Gin lovers will be able to have a go at making the Gin & Tonic Cupcakes - the recipe will be available through @thebig_bakes and @caorunngin.

-ENDS-

NOTES TO EDITORS

About Caorunn

Launched in 2009, Caorunn (pronounced "ka-roon") is passionately handcrafted in small batches in the heart of the Scottish Highlands. Developed during a low and slow process in the world's only working Copper Berry chamber, each batch is personally shaped by Gin Master Simon Buley, who holds enviable distilling and spirit expertise.

With a uniquely vibrant flavour profile, the product gains its distinctive notes from five wild botanicals that Simon personally hand-picks: dandelion, heather, Coul blush apple, bog myrtle and rowan berry, which all grow in the landscape surrounding the Balmenach Distillery.

The gin has been produced using the same process for the last two decades, ever since the very first bottle of Caorunn was produced. The round Copper Berry chamber contains four large trays on which the botanicals are spread. As vapour passes through the trays, it picks up the flavours of all the botanicals, during a long, slow process. When it cools and returns to liquid, now gin, the botanical flavours are firmly embedded in the spirit.

Whilst echoing the shape of the bottle itself, the famous Caorunn asterisk, found emblazoned on every bottle, is a symbol for five, representing each of the wild, Scottish botanicals used to give this gin its authentic flavour. The name Caorunn

also originates from the Gaelic name for rowan berry, highlighting how important heritage and locality is in the making of this one-of-a-kind gin.

About The Big Bakes

For years Eloise Frank worked as the Global Head of PR, Events and Partnerships for the logistics arm of International Airlines Group. It was during this time that she met Adam Chaudhri who was Head of Marketing and Communications for IAG.

The pair decided to organise an office bake-off competition, which proved such a hit with their colleagues that they realised there could be a gap in the market to commercialise the concept.

Together the pair launched The Big London Bake, a bookable, experiential baking competition, in 2017. Taking on an empty event space at a London pub, the pair used their PR knowledge to launch the experience to media, influencers, consumers and brands.

Now hosted in two locations, Floodgate Street in Digbeth, Birmingham, and Tooting Broadway in London, Adam and Eloise hope to launch the concept in cities around the country. The pair also regularly host blogger events, consumer parties and corporate away days and have worked with major brands including Deloitte, Tesco, Google, Virgin, and many more.

In December 2019, Eloise was presented with The Artemis Award at the 2019 NatWest everywoman Awards, which celebrates Britain's most inspiring female entrepreneurs. Eloise's prize was for the most inspirational woman running a business trading for 18 months to three years. Both Adam and Eloise have twice been finalists at Natwest Great British Entrepreneur Awards for 'Small Business Entrepreneurs of the Year'.

The Big London Bake has been voted 'South London's Best Experience' and is one of the city's highest rated events with five-star ratings on DesignMyNight, Timeout, TripAdvisor and the Evening Standard.

Find out more by visiting www.thebiglondonbake.com or www.thebigbirminghambake.com