

Gingerbread Muffins

Gingerbread is an old fashioned dessert. This version is flavorful, soft and moist. Cut the muffins in half horizontally and sandwich with fresh strawberries and powdered sugar with whipped cream for a delicious dessert that you can make in a flash.

1 ½ cups	flour	¼ teaspoon	ground cloves
1 ½ teaspoon	baking soda	2	eggs
¼ teaspoon	salt	1 cup	molasses
½ teaspoon	cinnamon	½ cup	butter, melted
½ teaspoon	ground ginger		

- 1 Preheat oven to 375°. Lightly grease and flour a cupcake tin.
- 2 In a medium bowl, mix flour, baking soda, salt and spices. Set aside.
- 3 In large bowl, whisk together eggs, molasses and butter. Mix in ½ cup hot water. Whisk in flour mixture just until combined and smooth.
- 4 With an ice cream scoop, scoop the batter ⅔ full in each muffin cup. Bake for about 12 minutes or until toothpick inserted in center comes out clean. Makes 10-12 gingerbread muffins.

Servings: 12

Preparation Time: 10 minutes

Cooking Time: 12 minutes

Total Time: 22 minutes

Nutrition Facts

Nutrition (per serving): 219 calories, 77 calories from fat, 8.7g total fat, 55.6mg cholesterol, 229.3mg sodium, 443.3mg potassium, 33.2g carbohydrates, <1g fiber, 15.7g sugar, 2.8g protein.

Source

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