



Gingerbread Muffins

Yield: 36 muffins

350°F

Cupcake pans fitted with paper liners.

A nice spicy muffin. If you put cream cheese icing, you will have a cupcake!

5 cups	all-purpose flour
1 tbsp	ground ginger
2 tsp	ground cinnamon
2 tsp	ground cloves
1 cup	unsalted butter, softened
1 cup	granulated sugar
2 cups	molasses, dark
4 tsp	baking soda
2 cups	water, boiling
4 large	eggs, beaten

1. In a large bowl, combine flour, cinnamon, ginger, and cloves. Set aside.
2. In a mixing bowl, beat butter until creamy, Add sugar and molasses and blend well. Combine the soda and water together in a small bowl, and add to the butter-sugar mixture, beating well. Add the flour mixture and beat until the batter is smooth, then beat in the eggs one at a time.
3. Divide into muffin tins. Bake for 22-28 minutes or until a toothpick inserted into the center.
4. Serve warm