

GINGERBREAD MUFFINS

INGREDIENTS:

1 EGGS
1/2 CUP MOLASSES
1/4 CUP BROWN SUGAR
1/3 CUP VEGETABLE OIL
1/3 CUP MILK
2 CUPS FLOUR
1 TSP BAKING POWDER
1/2 TSP BAKING SODA
2 TSP CINNAMON
1 TSP GINGER
1/4 TSP ALLSPICE
1/2 TSP SALT

PROCEDURE:

1. PREHEAT OVEN TO 400 DEGREES
2. LINE MUFFIN TIN WITH CUPCAKE PAPERS
3. COMBINE FIRST FIVE INGREDIENTS IN A BOWL AND MIX THOROUGHLY
4. COMBINE THE LAST SEVEN INGREDIENTS IN ANOTHER BOWL AND MIX THOROUGHLY
5. COMBINE BOTH BOWLS TOGETHER IN ONE BOWL
6. DIVIDE MIXTURE EVENLY AMONG CUPCAKE PAPERS AND PLACE TRAY IN OVEN
7. BAKE FOR 20 TO 25 MINUTES OR UNTIL TOOTHPICK INSERTED IN CENTER COMES OUT CLEAN
8. ENJOY