

Gingerbread Muffins by Lynn's Recipes



Lynn demonstrates how to make Gingerbread Muffins. This would be a great addition to a Holiday breakfast table or to have for a snack. Adapted from The Sisters Café.

Ingredients:

- ¼ cup packed brown sugar
- ½ cup molasses
- 1/3 cup milk
- 1/3 cup vegetable oil
- 1 egg
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon ground ginger
- ½ teaspoon salt
- ½ teaspoon baking soda
- ½ teaspoon cinnamon
- ¼ teaspoon allspice

Glaze:

Mix the following together until desired consistency is reached:

- 1 Tablespoon softened butter
- 1-1/4 cups powdered sugar
- 2-3 Tablespoons milk

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Heat oven to 400°. Grease bottoms only of 23 regular size muffin cups or place a paper baking cup in each muffin cup.

In a large bowl, beat brown sugar, molasses, milk, oil and egg with a spoon, (or you can use an electric mixer). Stir in remaining ingredients just until flour is moistened. Divide batter evenly into the muffin cups.

Bake 18-20 minutes or until toothpick inserted in center comes out clean. Immediately remove from pan to wire rack to cool. Drizzle powdered sugar glaze over top.

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