

RECIPE

[From Plum Street Samplers]

GINGERBREAD MUFFINS

2 eggs	
2/3 c. vegetable oil	In a med. bowl beat eggs, oil, molasses and sugar, mixing well. Sift dry ing.
1 c. molasses	in a lg. bowl and add egg mixture.
1/2 c. sugar	Stir in water, mixing well.
3 c. flour *	Fill paper muffin cups 2/3 full.
2 t. baking soda	Sprinkle tops lightly with sugar.
2 t. salt	Bake in 350 degree oven for 18-25 min.,
1 t. cinnamon	depending on the type of flour you use.
1 t. clovers	(Gluten-free recipes need to be checked
1 t. ginger	every few minutes, once you're nearing
1 c. boiling water	the end of the baking time.) Makes aprox
*IF USING GLUTEN-FREE FLOUR, YOU MAY WISH TO ADD ABOUT 2 TSP. XANTHAM GUM.	2 dozen mufins. Enjoy!