

SWEET POTATO MUFFINS

1 1/2 cup all-purpose flour
1/4 cup firmly packed brown sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 cup (1 stick) melted butter
1/2 cup whole milk
1 egg, lightly beaten
1/4 cup raisins
1 cup cooked and mashed sweet potatoes

- Preheat oven to 375F
- Grease a medium size muffin pan
- In a large bowl, stir together flour, brown sugar, baking powder, salt, cinnamon, and nutmeg
- In a separate bowl, beat together butter, , milk, egg and sweet potato
- Combine butter mixture with flour mixture
- Mix lightly
- Fold in raisins
- Spoon mixture evenly into prepared muffin pans
- Bake 20-25 minutes

Yields 10-12 muffins