

## **Gingerbread Muffins**

### **Ingredients:**

1/2 cup sugar  
1/2 cup butter, softened  
1 large egg  
1 cup molasses  
2 1/2 cups unbleached all purpose flour  
1 1/2 teaspoons baking soda  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1/2 teaspoon ground cloves  
1/2 teaspoon salt  
1 cup hot water

### **Directions:**

Preheat oven to 350 degrees F. Spray 2 muffin pans with baking spray.

In a medium mixing bowl, whisk together the flour, baking soda, cinnamon, ginger, cloves and salt.

In the bowl of an electric mixer, on medium high speed, cream together the butter and sugar until light and fluffy, about 2 minutes.

Beat in the egg until well combined. Scrape down the sides of the bowl. Mix in the molasses until incorporated.

With the mixer on low, slowly add the dry ingredients to the batter, scraping down sides of the bowl as necessary. Stir in the hot water.

Pour batter into muffin tins, filling each cup about 2/3 of the way full.

Bake for 15-20 minutes or until a toothpick inserted in the center comes out clean, there may be a few crumbs.

Allow to cool in the tins on a wire rack until completely cool.