

Gingerbread Mini Muffins

Ingredients

2 cups all-purpose flour (I used 1 cup all-purpose and 1 cup whole wheat flour)
3 teaspoons baking powder
1/2 teaspoon baking soda
3 teaspoons ground ginger (I used 4 teaspoons)
1 teaspoon ground cinnamon
1/2 teaspoon ground black pepper (I used 1 teaspoon)
1/2 cup brown sugar
2/3 cup molasses
1 egg
3/4 cup milk
1/3 cup oil
1/2 cup crystallized ginger slices, minced

Directions

Pre-heat oven to 375 degrees F.

In a large bowl, combine all dry ingredients, mixing thoroughly.

In a separate bowl, combine all wet ingredients.

Add wet mixture to dry ingredients, beating until just mixed. Add 1/2 cup minced ginger and stir briefly.

Fill paper-lined mini muffin pans 3/4 full. Bake for 12-15 minutes, or til done, on center rack of oven.

Makes approximately 48 mini muffins.