



Double-Spice Gingerbread Muffins

Recipe Type: Breakfast, Snack, Muffin, Bread, Vegetarian

Yield: 18 muffins

Prep Time: 25 minutes

Cook Time: 30 minutes

Total Time: 55 minutes

We double the spices in this recipe to add extra zing, and then we add applesauce to keep it moist. Drop in an Amarena cherry or a teaspoon of your favorite jam before cooking for even more flavor.



Ingredients

- | | |
|--|--|
| 1. 1/2 cup white sugar | 8. 1 teaspoon baking powder |
| 2. 1/2 cup butter, room temperature | 9. 2 teaspoons ground cinnamon |
| 3. 1 egg | 10. 2 teaspoons ground ginger |
| 4. 1 cup Barbados molasses (322 gr) | 11. 1 teaspoon ground cloves |
| 5. 1/2 cup applesauce | 12. 1/2 teaspoon salt |
| 6. 2 1/2 cups all-purpose flour (362 gr) | 13. 1 cup hot water |
| 7. 1 1/2 teaspoons baking soda | 14. Optional – Amarena cherries or jam |

Instructions

1. Preheat oven to 350° F.
2. Line standard muffin tins with paper muffin liners (see note below).
3. In a large bowl, cream together the sugar and butter. Beat in the egg. Mix in the molasses and applesauce.
4. In a bowl, stir together the flour, baking soda, baking powder, salt, cinnamon, ginger, and cloves. Blend into the creamed mixture. Stir in the hot water.
5. Spoon into the individual muffin liners.
6. **Optional** – drop an Amarena cherry or 1 teaspoon of jam onto the top of each muffin.
7. Bake 30 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Allow to cool in pan 5 minutes and then remove to a cooling rack.

Tips & Notes

- Barbados molasses is readily available wherever you buy regular molasses. It's made from the first boiling of the sugar cane juice after sugar has been made (blackstrap, by comparison, is made from the third boiling). It's lighter in color and less bitter, with a pleasant, sweet and mild flavor.
- This recipe makes 18 standard muffins, or enough for 1 1/2 standard muffin tins. To promote even baking and keep the muffin tin from warping, fill the 6 empty cups with some water.
- This recipe can be doubled.