

Gingerbread Muffins

Ingredients

4 T Unsalted Butter (softened)
1/4 c Brown Sugar
1 Egg
1/2 t Vanilla Extract
1/4 c Molasses
1 1/4 c Flour
1/2 t Baking Soda
1/2 t Cinnamon
1/2 t Ground Ginger
1/4 t Nutmeg
1/4 t Salt
1/8 t Cloves
1/4 c Milk
1 T Turbinado Sugar

Instructions

1. Add the softened butter and brown sugar to the bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed until they are well combined, about 2 minutes.
2. Next add the egg and vanilla. Mix until just combined. Scrape down the sides of the bowl as needed. Add the molasses and mix until combined. Preheat your oven to 350 degrees and line 6 standard muffin tin with paper liners.
3. In a large bowl, whisk together the flour, baking soda, cinnamon, ginger, nutmeg, kosher salt, and cloves.
4. With the mixer on low speed, alternate between adding the dry ingredients and the milk in batches â€œ â€¦â€ flour, 1/2 milk, â€¦â€ flour, last 1/2 milk, last â€¦â€ flour. Mix just until combined.

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5. Divide the batter between the muffin pans, filling each one $\frac{3}{4}$ of the way full. Top with a sprinkle of turbinado sugar. Bake for 18-20 minutes or until a toothpick inserted into the center comes out clean.

6. Remove the muffins to a wire rack and cool before storing. Muffins will keep in an airtight container at room temperature for up to three days.