



GINGERBREAD SOUR CREAM MUFFINS

With Lemon Glaze

Serves 6-12 People

Ingredients:

1 Cup (225 MI) Butter
1 Cup (225 MI) Sugar
4 Large Eggs
1 Cup (225 MI) Molasses
1 Cup (225 MI) Sour Cream
4 Cups (950 MI) Whole Wheat Flour
2 Tsp (10 MI) Baking Soda
1 Tsp (5 MI) Baking Powder
2 Tsp (10 MI) Ground Ginger
1/4 Tsp (1 MI) Cinnamon
1/4 Tsp (1 MI) Allspice

Procedure:

- 1.) Cream The Butter With The Sugar Until Light And Fluffy.
- 2.) Add The Eggs, One At A Time, Beating Well After Each Addition.
- 3.) Add The Molasses And Sour Cream.
- 4.) Combine The Remaining Ingredients And Add To The Sour Cream Mixture.
- 5.) Stir Until Just Moistened And No Flour Streaks Remain.
- 6.) Spoon Into Muffin Tins That Have Been Coated With A Non-Stick Spray Filling Each Cup 1/2 Full.
- 7.) Bake At 375 Degrees (200 C.) For 12 To 15 Minutes Or Until Done.
- 8.) Serve Warm.

Lemon Glaze

Ingredients:

3/4 Cups Powdered Sugar
5 Tablespoons Fresh Lemon Juice

Procedure:

- 1.) For Lemon Glaze:
Whisk Powdered Sugar And Lemon Juice In Small Bowl Until Smooth. Spoon Lemon Glaze Over Tops Of Warm Muffins, Using About 1 Tablespoon Glaze For Each.
- 2.) Serve Muffins Warm With Whipped Cream, If Desired, Or At Room Temperature.