



Ginger Muffins

1/4 cup butter or margarine, softened
1/4 cup granulated sugar
1 egg
1/2 cup molasses
1/4 cup hot water

1 3/4 cups all-purpose flour
1 tsp baking soda
1/4 tsp salt
1/2 tsp cinnamon
1/2 tsp ginger
1/4 tsp crushed cloves

1/4 cup hot water

Combine butter, sugar, egg, molasses, and first amount of hot water in a bowl. Beat well.

Add flour, baking soda, salt, cinnamon, ginger, and cloves. Stir. Gradually stir in remaining hot water.

Fill greased muffin cups 3/4 full.

Bake at 400°F (200°C) for 20 to 25 minutes, until a toothpick comes out clean.

Cool in pan for 5 minutes, then remove.

Yield: 12 muffins