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■ Prep: 10 minutes ■ Bake: 15 minutes

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Gingerbread Cupcakes

The crackly tops and flavor of these cupcakes will remind you of gingersnap cookies.

Source: **Better Homes and Gardens**

Ingredients

- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon baking soda
- Dash salt
- 1 slightly beaten egg white
- 1/3 cup molasses
- 1/3 cup water
- 3 tablespoons cooking oil
- Sifted powdered sugar (optional)



Directions

1. Line eight 2-1/2-inch muffin cups with paper bake cups; set aside. In a medium mixing bowl stir together flour, baking powder, ginger, cinnamon, soda, and salt; set aside.
2. In a small mixing bowl stir together the egg white, molasses, water, and oil. Stir molasses mixture into flour mixture just until blended. Spoon mixture into prepared muffin cups.
3. Bake in a 350 degree F oven for 15 to 20 minutes or until cupcakes

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spring back when pressed lightly in center. If desired, sprinkle with powdered sugar. Serve warm or cool. Makes 8 cupcakes (8 servings).

Make ahead tip: Bake and cook cupcakes but do not sprinkle with powdered sugar. Pack in an airtight freezer container; seal, label, and freeze up to 1 month. Thaw 30 minutes at room temperature before sprinkling with powdered sugar and serving.

Nutritional Information

Nutritional facts per serving

calories: 137 , total fat: 5 g , cholesterol: 0 mg , sodium: 82 mg ,
carbohydrate: 20 g , fiber: 1 g , protein: 2 g



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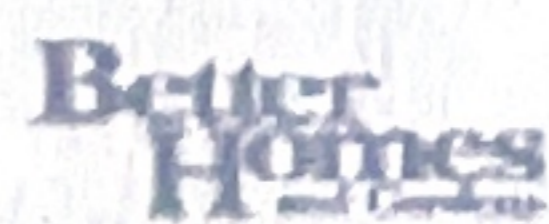
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