

Holiday Gingerbread Muffins

1 egg
1/4 cup applesauce
3 tablespoons vegetable oil
1/4 cup molasses
1/2 cup sugar
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon clove
1/4 teaspoon ginger
1/4 teaspoon nutmeg
1/2 cup boiling water
sugar, to sprinkle



Directions:

1. Preheat oven to 350°.
2. Grease 12 muffin cup/tins.
3. In medium bowl, beat the egg, applesauce, oil, molasses and 1/2 cup sugar.
4. Combine dry ingredients in a medium bowl and add to first mixture.
5. Stir in the water, mixing well.
6. Fill the muffin cups two-thirds full.
7. Lightly sprinkle with sugar.
8. Bake at 350° for 20 to 25 minutes or until done.

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