

## *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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