

MARILYN'S GINGERBREAD MUFFINS

FROM THE KITCHENS OF BROKEN MOUNTAIN



INGREDIENTS

- 1½ cups flour
- ½ cup salted butter, softened
- ½ cup sugar
- ½ cup unsulfured molasses (do not use blackstrap molasses, it's too bitter)
- ½ cup sour cream
- 2 eggs
- ½ Tbs. ground ginger
- ½ Tbs. ground cinnamon
- ½ tsp. ground cloves
- ¼ teaspoon freshly ground black pepper (optional)
- ½ tsp. baking soda
- ¼ tsp. salt (increase the amount to ½ tsp. if you are using unsalted butter)

DIRECTIONS

1. Preheat the oven to 350°F. Prepare your pan according to the muffin or cake directions in step 9.
2. In a large mixing bowl, cream the softened butter and sugar until light and fluffy.
3. Add the molasses, sour cream, and ½ cup of the flour, mixing just until combined.
4. Separate the eggs, placing the yolks in one bowl and the whites in another.
5. Add the egg yolks and another ½ cup of flour to the batter. Mix until combined.
6. Add the spices, salt, and baking soda. Mix until evenly incorporated.
7. In a separate bowl, beat the egg whites until foamy and nearly at the soft-peak stage.
8. Gently fold the beaten egg whites into the batter. Fold in the remaining ½ cup flour just until no streaks remain.
9. **For muffins:** Fill a lined 12-cup muffin tin about $\frac{3}{4}$ full. Bake at 350°F for 18–22 minutes, or until a toothpick inserted in the center comes out clean.
For cake: Pour the batter into a greased and floured 8×8-inch baking pan. Bake at 350°F for 40–45 minutes, or until a toothpick inserted in the center comes out clean.