

# *From the Kitchen of Mrs. Saint Nick— Gingerbread cupcakes*



## Ingredients—20 muffins

2 teaspoons baking soda  
2 1/2 cups all-purpose flour  
2 teaspoons ground ginger  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground cloves  
1/2 teaspoon ground nutmeg

2 teaspoons baking powder  
8 Tbs, salted butter, room temperature  
2/3 cup packed dark-brown sugar  
1 cup unsulfured molasses  
2 large eggs,  
1 cup boiling water

## Ingredients for butter cream icing

1 cup butter  
2 and 1/2 cups powdered sugar

1 teaspoon vanilla  
4 Tbs. heavy cream

## Directions

Preheat oven to 350 degrees.

In a large bowl, sift together flour, ground spices, salt, and baking powder and baking soda; set aside.

Cream butter until light. Beat in the brown sugar until fluffy. Beat in molasses, boiling water and flour mixture. Add eggs.

Fill paper-lined cupcake tins three-quarters full. Bake cupcakes until a toothpick inserted in the center comes out clean, about 30 minutes. Let cupcakes cool before frosting them.

Cream all ingredients for icing together until smooth. If you want to use food coloring, do so. I prefer mine sprinkled with red and green sugar.

