

# **Apple-Gingerbread Muffins**

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- 2 cups Flour
- 1/4 cup packed brown sugar
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp ginger
- 1/2 tsp salt
- 1/4 tsp nutmeg
- 1/2 cup molasses
- 1/4 cup milk
- 1/4 cup butter or margarine (melted)
- 1 large egg
- 2 medium apples peeled and finely chopped (about 2 cups)
- 1/3 cup pecans

## **Directions**

1. Preheat oven to 400 degrees. Grease or place liners in a muffin pan.
2. In large bowl combine dry ingredients; Flour, sugar, baking soda, & spices. Set aside.
3. In small bowl beat together wet ingredients; Molasses, milk melted butter, and egg.
4. -Add wet mixture to dry mixture. Stir until flour is moistened (batter will be lumpy).
5. Gently stir in Apples and Pecans.
6. Spoon into prepared muffin pan. Bake until toothpick inserted in the center of muffin comes out clean, about 25 minutes.
7. Remove immediately from pan.
8. Makes 12 muffins...depending on size.