

Double Ginger Muffins

Rosemary Butterbaugh - Napierville, IL
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Yield: 24 muffins

*1/2 cup shortening
1 cup packed brown sugar
1/2 cup sugar
3 eggs
1 cup canned pumpkin
2 cups sifted regular all-
purpose flour
1 tablespoon baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground ginger
1/4 teaspoon ground mace
1/2 cup buttermilk
1/3 cup chopped walnuts
1/4 cup crystalized ginger,
finely chopped*

Preparation Time: 15 minutes

Bake Time: 20 minutes

In a bowl, cream the shortening. Gradually add the sugar, beating well after each addition. Add the eggs, one at a time, beating thoroughly after each egg. Mix in the pumpkin.

In a bowl, blend the flour, baking powder, baking soda, salt, ginger and mace.

Alternately add the flour mixture in two portions and the milk in one portion to the creamed mixture, beating only until smooth after each addition. Mix in the nuts and crystalized ginger with the last few strokes.

Spoon the batter equally into twenty-four greased 2-1/2 inch muffin pan wells.

Bake at 375 degrees for 20 minutes or until the muffins test done with a wooden pick.

Loosen the muffins and tip slightly in the wells. Keep in a warm place. Serve warm.

(Instead of the muffin pans, this bread also bakes very nicely in a greased tube pan and served as a cake.)

Per Serving (excluding unknown items): 2736 Calories; 143g Fat (45.4% calories from fat); 36g Protein; 350g Carbohydrate; 9g Dietary Fiber; 640mg Cholesterol; 4348mg Sodium. Exchanges: 1/2 Grain(Starch); 3 1/2 Lean Meat; 4 Vegetable; 1/2 Non-Fat Milk; 26 Fat; 21 Other Carbohydrates.