

## Gingerbread Muffins

### Ingredients:

2 eggs  
1/2 cup evaporated cane juice or white sugar  
1/4 cup brown sugar  
1/4 cup canola oil  
1/4 cup molasses  
1 tsp vanilla extract  
1/2 tsp cinnamon  
1/2 tsp ginger  
1/4 tsp nutmeg  
1/4 tsp cloves  
1 1/2 cup all purpose mix  
1/4 cup milk or milk substitute

### Directions:

Preheat oven to 200 degrees. Blend eggs and sugars on high for about 2 minutes. Add canola oil and molasses. Add all spices until fully incorporated. Add all purpose mix and milk. Oil muffin pan and fill each about 1/2 full with mix. Place muffins in oven for about 15-20 minutes or until you see them slightly rise. Increase oven temperature to 350 degrees and bake for about 10-12 minutes. Cool then enjoy!

For an extra punch of flavor - cut up 1/3 cup of candied ginger and add to mix just before scooping in pan.