



Chef Randy's Gingerbread Muffins

96 mini muffins

2 C	unsweetened applesauce
$\frac{3}{4}$ C	molasses
$\frac{1}{3}$ C	vegetable oil
3	eggs
3 C	whole wheat flour
$1 \frac{1}{3}$ C + $\frac{1}{2}$ C	brown sugar
2 †	baking soda
1 †	baking powder
$\frac{1}{2}$ †	salt
2 †	ground ginger
$1 \frac{1}{2}$ †	cinnamon
$\frac{1}{2}$ †	ground clove

Make the muffins

- Preheat oven to 350 F.
- Spray mini muffin pans with butter-flavored cooking spray. Set aside.
- Pour applesauce, molasses, and vegetable oil into a large mixing bowl.
- Add eggs. Stir well.
- Place the flour, sugar, baking soda, baking powder, salt, ginger, cinnamon, and cloves in a separate medium bowl. Mix well.
- Add flour mixture to the applesauce mixture. Stir well.
- Pour cake batter into prepared pan. Place in preheated oven. Bake for 6 to 8 minutes or until a toothpick inserted in the center comes out clean. Remove from oven.
- Serve warm or cool.

To serve

- Place $\frac{1}{2}$ cup brown sugar granular in a blender.
- Blend on high approximately 30 seconds.
- Sprinkle the finely ground Splenda over the cake.
- Serve with sautéed apples or non-dairy topping.

Equipment

Mini muffin pans
Measuring cups
Measuring spoons
Cooking spray
Large mixing bowl
Spoon
Medium bowl
Blender