Gingerbread Cupcakes

Amount 24 cupcakes

Ingredients

- 3 1/2 cups all-purpose flour
- 2 tsp baking powder
- 1 1/2 tsp baking soda
- 1/2 tsp salt
- 2 tbsp ground ginger
- 2 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1 (8 tbsp) stick unsalted butter, melted
- 1 1/2 cups dark brown sugar
- 4 large eggs
- 12 tbsp molasses
- 1 1/2 cups water

Steps

1. Preheat oven to 350 degrees F. Line 24 muffin tins with paper liners or spray with nonstick cooking spray.
2. Sift together the flour, baking powder, baking soda, salt, ginger, cinnamon and cloves into a medium bowl.
3. Whisk together the melted butter, brown sugar, eggs, and molasses in a large bowl until blended.
4. Add some of the water to batter then some of the dry ingredients to the batter. Continue alternating with the water and flour until everything is added and smooth.
5. Fill each paper liner with 1/3 cup of the batter, about 1/4-inch below the top of the liner.
6. Place into preheated oven and bake just until the tops feel firm and a toothpick inserted into the center come out clean, about 15 to 18 minutes. Remove from the oven and let cool to room temperature. Frost with molasses cream cheese frosting.

Notes

Could add in crystallized ginger.