

Gingerbread Cupcakes

Adapted from Mimi Sheraton's Visions of Sugarplums, Book of the Month Club, 1968

2 ½ cups whole wheat flour
2 teaspoons baking powder
2 teaspoons ground ginger
1 teaspoon ground cloves
1 teaspoon salt
8 tablespoons, (1 stick) unsalted butter
½ cup sugar
2 eggs
½ cup boiling water
¾ cup dark molasses
½ teaspoon baking soda

Preheat the oven to 350°F. Grease three standard muffin pans.

Combine the flour with the baking powder, spices and the salt. Cream the butter and sugar in an electric mixer until light and fluffy. Add the eggs, one at time, beating thoroughly. In large bowl, or a pan with high sides, combine the boiling water and molasses, and stir in the baking soda till dissolved. (Don't turn your back on this mixture – if the baking soda sits in the water for even a few seconds it will foam up out of the bowl.) Add the baking soda mixture to the batter, stirring by hand. Then gradually add the flour and spice mix, beating by hand at first, and then on a low setting with the mixer until just combined.

Pour evenly into the muffin pans – filling each cup about ¾ of the way. Bake for 25-30 min, checking with a tester to be sure the cupcakes are baked through.

Let them cool in the pans for at least an hour, then loosen each cupcake with a knife, and let cool on a rack until cold.

You can frost them, (I use cream cheese frosting), or dust them with powdered sugar to serve. Store them in an airtight container in the refrigerator.

Makes 30 cupcakes.