

Pumpkin-Ginger Muffins

Ingredients:

- 1 cup sugar
- 1 cup grapeseed (or other neutral) oil
- 3 large eggs
- 1 15-ounce can pure pumpkin
- 1/2 cup + 1 tablespoon molasses or honey
- 1/2 cup buttermilk
- 1 cup Paradise candied ginger, (chopped)
- 2 3/4 cups flour
- 2 teaspoons ground ginger
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 1 1/2 cups confectioner's sugar
- 1 1/2 tablespoons water



Directions:

Pre-heat oven to 350; grease (2) 12-count muffin tins (or insert paper liners).

Beat sugar and grapeseed oil till smooth. Add eggs, one at a time, and beat again. Add pumpkin 1/2 cup molasses, buttermilk and 1/2 cup candied ginger and beat once more. Add the flour, ground ginger, baking soda and salt and beat just till combined.

Divide batter among your muffin cups and bake for 20 - 30 minutes, or till a toothpick tests clean. Cool completely in tins on a wire rack. Whisk the confectioner's sugar and water in a small bowl till smooth and "pourable", adding more of each ingredient as needed to achieve the proper consistency. Remove muffins from the tins and return to the wire rack (take off paper liners if you used them).

Dip the muffin tops in the glaze and return to the rack; sprinkle with reserved candied ginger. Let set before serving (about an hour).