

Ginger Brown Sugar Muffins

Camine Pappas / June 2016 / Makes 12 regular sized muffins

INGREDIENTS:

2 C all-purpose flour
½ C sugar
¼ C light brown sugar
¼ C finely chopped candied ginger
1 t ginger powder
½ t allspice
½ t cinnamon
1 t kosher salt
1 heaping T baking powder
½ t baking soda
1 egg
1 C less 2 T heavy cream
½ C water
1 ½ t vanilla extract
¼ C Kores Olive Crate™ olive oil*
Raw sugar for dusting
Butter for greasing muffin tin



DIRECTIONS:

Butter the insides of the muffin tin. Preheat oven to 350 degrees F.

In a large mixing bowl, add the flour and the other dry ingredients down to the baking soda. Blend well. In another bowl, add the egg first and whisk it well, then add the cream, water, vanilla, and olive oil to the egg. Mix all of that together blending very well. Add that to the flour mixture and mix with a large spoon ONLY until all combined. DO NOT OVERMIX.

Divide batter evenly into the 12 muffin openings. Sprinkle generously with raw sugar. Bake for 20 minutes. Let cool in the muffin pan for about 10 minutes, then remove and enjoy!

SERVING TIPS: Make these in a loaf pan for a great gift. Or as mini muffins for fun. These are amazing eaten with just good quality butter, or you can serve it with fruit compote and whipped cream for a dessert. Or just a simple bit of fresh herbs for a decadent and grown-up treat with a lovely dessert wine.

**The use of this olive oil gave these muffins a velvety and moist feel and an undetectable but perfectly rounded flavor. This oil is mild and slightly grassy, and perfect for baking!*