

# Glazed Gingerbread Muffins

Yield: 14 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/gingerbread-recipe-india>

## Ingredients:

- 1/4 cup unsalted butter room temperature, plus more for muffin cups
- 2 1/3 cups all-purpose flour spooned and leveled, plus more for muffin cups
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground ginger
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon fine salt
- 3/4 cup granulated sugar
- 1 cup pumpkin puree pure, not pumpkin pie mix - check the label to make sure
- 1/2 cup molasses unsulfured
- 2 large eggs lightly beaten
- 1/2 cup buttermilk
- 1 cup confectioners sugar sifted
- 1/4 teaspoon vanilla

## Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 47 grams
3. Cholesterol: 40 milligrams
4. Fat: 4.5 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 270 milligrams
9. Sugar: 27 grams

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