



SWEET POTATO MUFFINS

Ingredients:

2 Cups	SIFTED FLOUR
2 tsp.	BAKING POWDER
½ tsp.	SALT
½ tsp.	GROUND GINGER
½ tsp.	GROUND NUTMEG
1/8 tsp.	GROUND CLOVES
1 tsp.	CINNAMON
1/3 Cup	RAISINS
1/3 Cup	SOFTENED MARGARINE
½ Cup	BROWN SUGAR
¼ Cup	MOLASSES
2	BEATEN EGGS
1 Cup	BRIGHT HARVEST MASHED SWEET POTATO
1 Cup	MILK

METHOD:

SIFT TOGETHER FLOUR, BAKING POWDER, SALT AND SPICES. ADD RAISINS AND COAT WITH THE FLOUR MIXTURE. CREAM SUGAR, MARGARINE AND MOLASSES; ADD MILK, EGGS AND SWEET POTATO AND BLEND WELL. STIR IN DRY INGREDIENTS, BLENDING ONLY UNTIL FLOUR DISAPPEARS. FILL GREASED MUFFIN PANS TWO-THIRDS FULL. BAKE AT 400 DEGREES FOR ABOUT 20 MINUTES.

Yield: 12 to 18 Large Muffins