

# Grandma's Ginger Cream Mini-Cupcakes

**4 cups all-purpose flour**  
**2 teaspoons ground ginger**  
**1 teaspoon ground nutmeg**  
**1 teaspoon ground cloves**  
**1 teaspoon ground cinnamon**  
**2 teaspoons baking soda**  
**1/2 teaspoon salt**  
**1/2 cup shortening**  
**1 cup granulated sugar**  
**1 egg**  
**1 cup mild molasses**  
**1 cup hot water**

Preheat oven to 350 degrees F. In large bowl, mix flour, ginger, nutmeg, cloves, cinnamon, baking soda and salt; set aside. In separate large bowl, cream shortening and sugar; beat in egg. Blend in molasses. Add flour mixture alternately with hot water; mix well. Line 2-inch mini-muffin pans with paper liners; fill 3/4 full with batter. Bake at 350 degrees for 12 to 15 minutes or until toothpick inserted in the center comes out clean. Cool in pan on wire rack for 5 minutes, then remove cupcakes from pan. Cool completely on wire racks. Spread Cream Cheese Frosting on cupcakes or decorate cupcakes by putting frosting in pastry bag or tube with a star or round tip. Store in covered container in refrigerator. *Makes about 7 dozen .*

## **Cream Cheese Frosting**

**1/4 cup butter, softened**  
**2 (3-ounce packages) cream cheese, softened**  
**1 teaspoon vanilla extract**  
**3 cups powdered sugar**

Cream butter and cream cheese; blend in vanilla. Slowly add powdered sugar; beat until smooth. Add additional powdered sugar or milk to adjust consistency as needed.