

SWEET POTATO MUFFINS

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| 1 1/2 cup all-purpose flour | ¼ cup firmly packed brown sugar |
| 1 tablespoon baking powder | ½ teaspoon salt |
| 1 teaspoon cinnamon | ¼ teaspoon nutmeg |
| ½ cup (1 stick) melted butter | ½ cup whole milk |
| 1 egg, lightly beaten | ¼ cup raisins |
| 1 cup cooked and mashed sweet potatoes | |

- Preheat oven to 375F
- Grease a medium size muffin pan
- In a large bowl, stir together flour, brown sugar, baking powder, salt, cinnamon, and nutmeg
- In a separate bowl, beat together butter, , milk, egg and sweet potato
- Combine butter mixture with flour mixture
- Mix lightly
- Fold in raisins
- Spoon mixture evenly into prepared muffin pans
- Bake 20-25 minutes

Yields 10-12 muffins