

## gourmet gifts

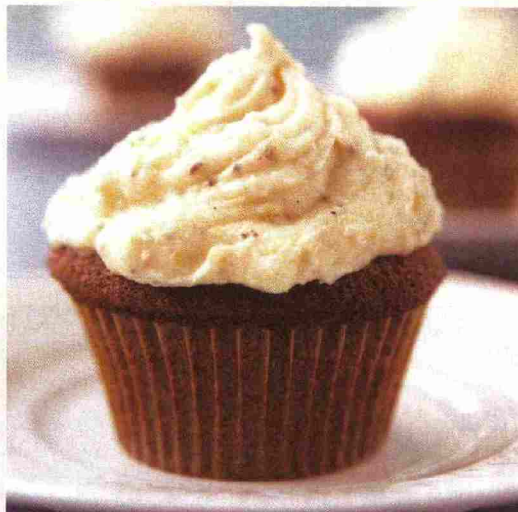
# gingerbread cupcakes

## with cardamom cream cheese frosting

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### ingredients

Unsalted butter, at room temperature, 8 tablespoons (1 stick)  
 Brown sugar, firmly packed, ½ c



Molasses, ½ c  
 Egg, one  
 Vanilla, ½ tsp  
 Boiling water, ½ c  
 Baking soda, 1 tsp  
 All-purpose flour, 1½ c  
 Ground cinnamon, 2 tsp  
 Ginger, 1 tsp  
 Ground cloves, 1 tsp  
 Dried lemon zest, 1 tsp  
 Salt, ¼ tsp

### Cardamom Cream Cheese Frosting

Cream cheese, at room temperature, 8 oz  
 Confectioners' sugar, 1½ c  
 Vanilla, ½ tsp  
 Fresh lemon juice, 1 Tbsp  
 Dried lemon zest, 2 tsp  
 Ground green cardamom, 1 tsp

### instructions

Preheat the oven to 350°F and grease 12 standard-size muffin cups or line them with paper cups. Cream the butter and brown sugar in a large mixing bowl until light and fluffy. Beat in the molasses, egg, and vanilla. In a small bowl, stir together the boiling water and the baking soda until dissolved. Stir the baking soda water into the molasses mixture.

Sift together the flour, cinnamon, ginger, cloves, lemon zest, and salt into a small bowl. Whisk the flour mixture into the molasses mixture until the batter is combined.

Spoon the batter into the prepared muffin cups. Bake the cupcakes until a toothpick inserted in the center of one or two of the cupcakes comes out clean, about 20 minutes.

While the cupcakes are baking, make the frosting. Cream together the cream cheese and the sugar in a medium mixing bowl until light and fluffy. Beat in the vanilla. Add the lemon juice, lemon zest, and cardamom and beat until fluffy and smooth. Chill the frosting in the refrigerator until ready to use.

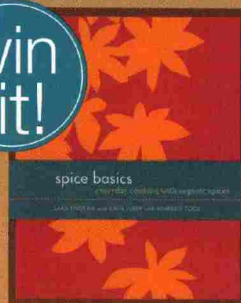
Remove the cupcakes from the oven and allow them to cool for 5 minutes before removing them from the pan. Place the cupcakes on a rack to cool for 30 minutes. Spread the cream cheese frosting generously over the cooled cupcakes.

Makes 12 cupcakes.

Recipe and photo reprinted with permission from **Spice Basics: Everyday Cooking with Organic Spices** ©2009 by Sara Engram and Katie Lubber with Kimberly Toque (Andrews McMeel Publishing®).



### book review



**Spice Basics: Everyday Cooking with Organic Spices** by Sara Engram and Katie Lubber with Kimberly Toque (Andrews McMeel Publishing®) If you enjoyed these gourmet spiced cupcakes, check out the entire collection of gourmet recipes from Sara Engram and Katie Lubber, co-founders of The Seasoned Palate, Inc., based in Baltimore, Maryland. Their company

specializes in packaging organic spices in one-teaspoon packets for convenience and freshness. Included are fabulous recipes for breakfast, lunch, appetizers and snacks, entrees, side dishes and desserts and sweets. You'll also find a Spice Basics guide with helpful tips and hints for using each spice. (ISBN:97807470779725)