

Gumdrop Muffins

(Louise Shimon/Nancy Martin)

1 C. margarine (I use butter.)
2 C. sugar
2 beaten eggs
1 1/2 C. cold applesauce (I use the smooth kind. Not the chunky.)
1/2 lb. chopped dates (I don't use any dates.)
1/4 lb. gumdrops--no black ones (I use about 3/4 lb. of red and green gumdrops. I cut the little gumdrops into two pieces.)
1 C. chopped nuts (I don't use any nuts.)
4 C. sifted flour
1 tsp. cinnamon
1/2 tsp. ground cloves
1/4 tsp. nutmeg
1/2 tsp. salt
1 tsp. vanilla
1 tsp. baking soda
1 Tbsp. warm water

Cream shortening and sugar. Add eggs.

I don't know when you are supposed to add the vanilla, but I add it here.

Mix together 3 C. of flour and the cinnamon, cloves, nutmeg, salt, and soda.

Mix the remaining 1 C. flour with the gumdrops (and dates and nuts if you use them).

Add the flour/spice mixture (approximately 3 C.) to the shortening/sugar mixture alternately with applesauce. (I end with the last of the dry ingredients.)

Add the water. (Actually, I don't know when you are supposed to add the water!)

Add the flour (1 C.) and gumdrop mixture.

The recipe says to "bake in greased and floured cans or loaf pan at 350 degrees for 45-50 minutes." I use cupcake papers to line muffin tins and do not grease or flour the muffin tins. One batch yields about 30 regular-size muffins. (When Nancy Martin served them, they were mini-muffins.) Regular-size muffins take about 30 minutes, but start checking for doneness before 30 minutes. I check for doneness with a toothpick (coming out almost but not quite clean) and by the outer beginning-to-be-golden color.