



Meatloaf Muffins

Ingredients:

1 pound lean ground beef
1/2 cup onion; grated and drained of excess liquid
4 garlic cloves; grated
1 egg
1/2 cup plain breadcrumbs
pinch of salt

Sauce Ingredients:

1/2 cup ketchup
3 tablespoons brown sugar
1/4 teaspoon nutmeg
1 teaspoon dry mustard

Instructions:

Mix together all ingredients and roll into large balls. You can get somewhere between 9 and 12 muffins per pound of meat. Place in a muffin tin sprayed well with cooking spray.

Mix together ingredients for sauce. Put half of the sauce aside to use as an additional topping for the cooked meatloaf. Use the remaining sauce to generously brush onto the meatloaf muffins. These are better when made a few hours ahead and the flavors have a little time to meld. Cook in a 375 degree oven for 35 to 40 minutes.



Mini Pumpkin Chocolate Chip Muffins

Ingredients:

1 2/3 cups flour
3/4 cup brown sugar; packed
1/4 cup sugar
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup mini semisweet chocolate chips
2 large eggs
1 cup canned solid-pack pumpkin (do not use pumpkin-pie filling)
1/2 cup (1 stick) unsalted butter; melted and cooled

Instructions:

Preheat oven to 350°F. Spray two mini muffin pans lightly with nonstick cooking spray.

In large bowl, mix first six ingredients; add chocolate chips, tossing to coat. Make sure melted butter is cooled before mixing with the eggs. In another small bowl, whisk together remaining ingredients; add to flour mixture and stir just until combined (do not over mix). Fill each muffin cup about two-thirds full.

Bake for approximately 12 minutes, until muffins spring back when lightly touched. Cool muffins on rack.



Sugar Donut Muffins

Ingredients:

For the muffins:

1/2 cup white sugar

1/4 cup butter, melted

3/4 teaspoon ground nutmeg

1/2 cup milk

1 teaspoon baking powder

1 cup all-purpose flour

For the sugar topping:

1/4 cup butter, melted

1/2 cup white sugar

1 teaspoon ground cinnamon

Instructions:

Preheat oven to 375 degrees. Grease 24 mini-muffin cups.

Mix sugar, butter, and nutmeg in a large bowl. Stir in the milk, then mix in the baking powder and flour until just combined. Fill each mini muffin cup about half full.

Bake until the tops are lightly golden, 15 to 20 minutes.

While muffins are baking, prepare the ingredients for the topping. Place melted butter in a bowl. In a separate bowl, mix together sugar with the cinnamon. When muffins are slightly cooled dip each one in the melted butter, and roll in the sugar-cinnamon mixture. Let cool and serve.



Chocolate Chip Banana Bread Mini Muffins

Ingredients:

3/4 cup vegetable oil

1 1/2 cups all-purpose flour spooned and leveled

1 cup sugar

1 teaspoon baking soda

1/2 teaspoon salt

2 large eggs, lightly beaten

1 cup mashed bananas (about 3 medium)

1/2 cup semisweet mini chocolate chips

Instructions:

Preheat oven to 350 degrees. Spray mini muffin pans with cooking spray and set aside. In a large bowl whisk together flour, sugar, baking soda and salt. In a separate bowl mix together oil, eggs and bananas. Pour oil mixture into dry ingredients and mix until just combined. Stir in chocolate chips. Fill each mini muffin cup approximately 2/3 full.

Bake for 12-15 minutes. Mini muffins may become browned on top. To test if done press down on top of muffin, if it springs back up they are finished. If it stays down they need a little more time. Cool in pan for approximately 5 minutes then remove to a cooling rack to continue cooling. Best eaten when warm, with a glass of milk.



Velvet Baby Cupcakes

Ingredients:

Box yellow cake mix

4 eggs

1/2 Cup water

1/2 Cup vegetable oil

1 small box instant vanilla pudding mix

1/2 Cup plain yogurt or sour cream

5-8 drops any color decorating paste (food coloring will work, just won't be as bright)

Frosting

8 ounces cream cheese; room temperature

1 stick butter; room temperature

1 pound powdered sugar

Instructions:

Preheat oven to 350 degrees F. In a stand or electric mixer, add cake mix, eggs, water, oil, pudding, and yogurt. Beat on medium for 1 1/2 minutes. Slowly beat in 5-8 drops of green decorating paste until you get desired color of green. Scoop batter into paper lined mini cupcake tins. Bake for 15-18 minutes or until cooked through. Let cool completely.

To prepare frosting, beat cream cheese and butter until creamy. Slowly add powdered sugar until creamy and thick. Divide frosting into 2 bowls then add in a few drops of yellow food coloring or decorating paste into one.

Frost cupcakes and decorate with sprinkles, if desired.