

# ***SWEET POTATO MUFFINS***

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