



The William Miller House
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Miller House Lemon Ginger Muffins

Special equipment: None

Ingredients

| | |
|--|------------------------------------|
| 4 to 5 ounce piece of unpeeled ginger root | 2 eggs |
| $\frac{3}{4}$ cup plus 3 Tablespoons sugar | 1 cup buttermilk |
| 2 tablespoons lemon zest (from 2 lemons), with some pith | 2 cups all purpose flour |
| 8 tablespoons (1 stick) butter, room temperature | $\frac{1}{2}$ teaspoon salt |
| | $\frac{3}{4}$ teaspoon baking soda |

Preheat oven to 375 degrees. Grease the muffin tins.

Cut the unpeeled ginger root into large chunks. If you have a food processor, process the ginger until it is in tiny pieces; or hand chop into fine pieces. You should have $\frac{1}{4}$ cup. It is better to have too much ginger than too little. Put the ginger and $\frac{1}{4}$ cup sugar in a small skillet or pan and cook over medium heat until sugar has melted and the mixture is hot. Don't walk away from the pan – this cooking takes only a couple of minutes. Remove from the stove and let the ginger mixture cool.

Put the lemon zest and 3 Tablespoons sugar in the food processor and process until the lemon peel is in small bits; or chop the lemon zest and pith by hand and then add the sugar. Add lemon mixture to the ginger mixture and set aside.

Put the butter in a mixing bowl and beat a second or two, add the remaining $\frac{1}{2}$ cup sugar and beat until smooth. Add eggs, beat well. Add buttermilk and mix until blended. Add the flour, salt, and baking soda. Beat until smooth. Add ginger-lemon mixture and mix well.

Spoon the batter into the muffin tins so that each cup is $\frac{3}{4}$ full. Bake 15 to 20 minutes. Serve warm.

Makes 16 muffins.

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