# *SWEET POTATO MUFFINS*

1 1/2 cup all-purpose flour

1 tablespoon baking powder

1 teaspoon cinnamon

½ cup (1 stick) melted butter

1 egg, lightly beaten

1 cup cooked and mashed sweet potatoes

¼ cup firmly packed brown sugar

½ teaspoon salt

¼ teaspoon nutmeg

½ cup whole milk

¼ cup raisins

- 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