

Gingerbread Muffins



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2 c. almond meal

4 eggs

1 T. organic blackstrap molasses

1/4 c. duckfat or ghee

1 t. cinnamon

1 t. ground ginger

1/2 t. baking soda

1/2 t. salt

Preheat oven to 350 degrees F. Prepare 12 muffin cups with paper or silicone liners. In a large bowl, combine all ingredients until thoroughly combined. Divide the batter among the muffin cups. Bake about 25 minutes, until the top springs back when touched lightly. Allow to cool 5 minutes before serving. Good served with [Duckfat Honey Butter](#).

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