

Tiny Chili and Corn Muffins

Prep and cook time: About 50 minutes

Notes: Bake muffins 1 day ahead, cool, package airtight, and hold at room temperature. Or freeze to store longer; thaw wrapped. Reheat unwrapped muffins on a baking sheet in a 350° oven until warm, about 5 minutes.

Makes: 4 dozen

½ cup **pine nuts**

About ½ cup (¼ lb.) **butter** or margarine, melted

1 cup **yellow cornmeal**

1 cup **all-purpose flour**

⅓ cup **sugar**

2½ teaspoons **baking powder**

¼ teaspoon **salt**

½ cup **canned cream-style corn**

½ cup **sour cream**

½ cup chopped **fresh jalapeño chilies**

1 **large egg**

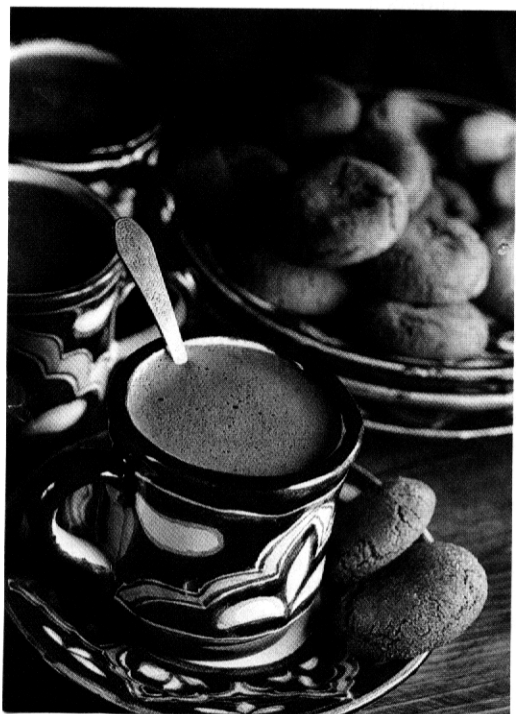
1. Bake nuts in a 9-inch-wide pan in a 375° oven until golden, stirring occasionally, 4 to 6 minutes. Pour from pan into a large bowl.

2. Butter about 4 dozen muffin cups (1¼ in. across bottom). Bake in sequence if you don't have enough pans.

3. To nuts, add cornmeal, flour, sugar, baking powder, and salt. Mix.

4. In a small bowl, whisk corn with sour cream, chilies, egg, and ½ cup

One dessert choice: gingersnaps with frothy Mexican hot chocolate.



Easy apricot, cherry, and chili chutney zips up smoked-turkey sandwich.

melted butter until mixed. Add wet ingredients to dry and stir just until batter is moistened.

5. Fill muffin cups three-quarters full.

6. Bake in a 375° oven until lightly browned, 12 to 15 minutes. Cool in pans for 2 minutes. Tip out of pans into a cloth-lined basket or onto a rack to cool. Serve hot or warm.

Per muffin: 64 cal., 53% (34 cal.) from fat; 1.2 g protein; 3.8 g fat (1.9 g sat.); 6.6 g carbo (0.4 g fiber); 72 mg sodium; 12 mg chol.

Extra-Spicy Gingersnaps

Prep and cook time: About 40 minutes, plus 20 minutes to chill dough

Notes: Store airtight at room temperature up to 3 days or freeze for longer storage.

Makes: 5 dozen cookies

2 cups **all-purpose flour**

2 teaspoons **baking soda**

2 teaspoons **ground ginger**

1 teaspoon **ground cinnamon**

½ teaspoon **dry mustard**

½ teaspoon **white pepper**

½ teaspoon **ground cardamom**

¼ teaspoon **ground cloves**

¼ teaspoon **salt**

About ¾ cup (¾ lb.) **butter** or margarine

1 cup firmly packed **dark brown sugar**

1 **large egg**

¼ cup **molasses**

3 tablespoons **granulated sugar**

1. Mix flour, baking soda, ginger, cinnamon, mustard, pepper, cardamom, cloves, and salt.

2. In a large bowl, with a mixer on high speed, beat ¾ cup butter with brown sugar until well blended. Add egg and molasses; beat until fluffy.

3. Add flour mixture. Beat on low speed to blend, then on medium speed until well mixed.

4. Divide dough in half, shape each half into a ball, wrap in plastic wrap, and pat into a flat cake. Freeze about 20 minutes, or chill 1 to 2 hours until firm.

5. Shape dough into 1-inch balls. Roll to coat with granulated sugar, and set at least 2 inches apart on buttered baking sheets.