Grandma's Ginger Cream Mini-Cupcakes

4 cups all-purpose flour  
2 teaspoons ground ginger  
1 teaspoon ground nutmeg  
1 teaspoon ground cloves  
1 teaspoon ground cinnamon  
2 teaspoons baking soda  
1/2 teaspoon salt  
1/2 cup shortening  
1 cup granulated sugar  
1 egg  
1 cup mild molasses  
1 cup hot water

Preheat oven to 350 degrees F. In large bowl, mix flour, ginger, nutmeg, cloves, cinnamon, baking soda and salt; set aside. In separate large bowl, cream shortening and sugar; beat in egg. Blend in molasses. Add flour mixture alternately with hot water; mix well. Line 2-inch mini-muffin pans with paper liners; fill 3/4 full with batter. Bake at 350 degrees for 12 to 15 minutes or until toothpick inserted in the center comes out clean. Cool in pan on wire rack for 5 minutes, then remove cupcakes from pan. Cool completely on wire racks. Spread Cream Cheese Frosting on cupcakes or decorate cupcakes by putting frosting in pastry bag or tube with a star or round tip. Store in covered container in refrigerator. Makes about 7 dozen.

Cream Cheese Frosting

1/4 cup butter, softened  
2 (3-ounce packages) cream cheese, softened  
1 teaspoon vanilla extract  
3 cups powdered sugar

Cream butter and cream cheese; blend in vanilla. Slowly add powdered sugar; beat until smooth. Add additional powdered sugar or milk to adjust consistency as needed.