

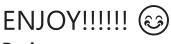
Rhubarb Muffins

Makes 12 Ingredients:

- □ 1 cup rhubarb chopped into small pieces
- \Box 1 $\frac{3}{4}$ cups flour all-purpose (a little extra flour for dusting rhubarb)
- 🗀 ½ cup sugar
- \Box 2 teaspoons baking powder
- \square ¼ teaspoon salt
- \Box 1 egg *beaten* (vegan: swap for 1 x banana)
- □ ¾ cup milk (vegan: Soy milk)
- □ ¼ cup vegetable oil
- □ 1 teaspoon vanilla

Instructions:

- 1. Preheat oven to 200 c. Grease twelve muffin wells or line paper liners.
- 2. Toss rhubarb with 1 tablespoon flour and set aside.
- 3. Combine flour, sugar, baking powder and salt in a large bowl with a whisk.
- 4. In a small bowl, whisk egg/mash banana, milk, vanilla and oil.
- 5. Make a well in the dry ingredients and add the wet ingredients. Stir just until moistened.
- 6. Shake off excess flour from rhubarb and fold into batter. Do not overmix.
- 7. Fill each muffin well ¾ full.
- 8. Bake for 18 to 20 minutes or until a toothpick comes out clean.
- 9. Remove from muffin pan and cool completely.



Review: