



Rhubarb Muffins

Makes 12

Ingredients:

- ☐ 1 cup rhubarb *chopped into small pieces*
- ☐ 1 $\frac{3}{4}$ cups flour *all-purpose (a little extra flour for dusting rhubarb)*
- ☐ $\frac{1}{2}$ cup sugar
- ☐ 2 teaspoons baking powder
- ☐ $\frac{1}{4}$ teaspoon salt
- ☐ 1 egg *beaten* (vegan: swap for 1 x banana)
- ☐ $\frac{3}{4}$ cup milk (vegan: Soy milk)
- ☐ $\frac{1}{4}$ 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 $\frac{2}{3}$ full.
8. Bake for 18 to 20 minutes or until a toothpick comes out clean.
9. Remove from muffin pan and cool completely.

ENJOY!!!!!! 😊

Review: