

RHUBARB MUFFINS

from Joanna Frittelli

(makes 20 muffins)

Ingredients

1 $\frac{1}{4}$ cups **brown sugar**
1/2 cup **oil**
1 **egg**
2 tsp **vanilla**
1 cup **buttermilk**
1 $\frac{1}{2}$ cups **rhubarb**

2 $\frac{1}{2}$ cups **flour**
1 tsp **baking soda**
1 tsp **baking powder**
 $\frac{1}{8}$ tsp **salt**

Topping:

1 tsp melted **margarine** or **butter**
 $\frac{1}{3}$ cup **sugar**
1 tsp **cinnamon**

Instructions

- 1.** Preheat oven to 400°F. Grease muffin tins.
- 2.** Combine sugar, oil, egg, vanilla and buttermilk; beat well. Stir in rhubarb.
- 3.** In a separate bowl, mix flour, baking soda and powder, and salt.
- 4.** Mix dry ingredients into rhubarb mixture just until blended.
- 5.** In a separate bowl, mix topping ingredients.
- 6.** Spoon batter into tins, sprinkle with topping and press lightly into the batter.
- 7.** Bake 20–25 minutes until muffins are golden brown and a tester inserted in the center of a muffin comes out clean.