rhubarb muffins, 12

**Equipment:**
Bowls, scales, measuring cup and spoon, 1 muffin tray, 12 papers, metal spoon, whisk, spatula, knife, chopping board, pastry brush to grease tray, wire cooling rack

**Ingredients:**
220g S.R. flour  
½ cup white or raw sugar  
150g rhubarb (3-4 stalks)  
1 tspn cinnamon  
¾ cup milk  
1 egg  
¾ cup vegetable oil  
**topping:**  
¼ cup brown sugar  
1 tspn cinnamon

**Method:**
*Put oven on to 180oC, fanforced and put papers in muffin tray.*  
Mix flour and sugar.  
Wash rhubarb. Finely slice (1-2mms thick), and stir into flour along with the cinnamon.  
Combine milk, eggs and oil in a separate bowl and whisk lightly.  
Make a well in the centre of dry ingredients, pour in liquid and mix lightly. Spoon batter into muffin tins until at least two-thirds full. Make 9 or 10 big ones, rather than 12 small ones.  
Mix brown sugar and cinnamon, and sprinkle over batter. Bake for 20-25 mins or until browned on top. Remove from oven and turn muffins out onto a wire rack to cool.
Serve.