

rhubarb muffins

Equipment:

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

Ingredients:

1½ cups s.r. flour

½ cup raw sugar

150g thinly sliced rhubarb pieces

1 tspn cinnamon

¾ cup milk

1 egg

¾ cup vegetable oil (canola or rice bran)

topping

⅓ cup brown sugar

1 tspn cinnamon

Method

* Your mixture is made. While your muffins are cooking, make the mixture for the next grade.

Put oven on to 180c, and put papers in muffin tray.

Spoon batter into muffin tins until two-thirds full.

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.

*In a large bowl mix flour, sugar, rhubarb, and cinnamon.

Combine milk, egg and oil in a separate bowl and using the whisk, whisk lightly. Make a well in the centre of dry ingredients, pour in liquid and mix lightly with a metal spoon.