

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.