

Rhubarb Muffins

Recipe from Tilth Alliance

Makes 12 muffins

Ingredients

- 1 ½ cups rhubarb
- 3 cups flour
- ¾ cup brown sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup buttermilk
- ½ cup oil
- 1 egg
- 2 teaspoons vanilla

Topping

- 1 tablespoon butter
- ¼ cup sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon flour

Instructions

Preheat oven to 375°F. Grease muffin pan or line with paper liners.

Dice rhubarb into small pieces and set aside. In a medium bowl, combine flour, brown sugar, baking soda, baking powder, and salt. In a separate bowl, mix buttermilk, oil, egg, and vanilla. Stir wet ingredients into dry ingredients until just moistened. Gently stir rhubarb into batter. Spoon batter into muffin cups, about 2/3 full. To make the topping, melt butter and combine with other topping ingredients in a small bowl. Sprinkle on top of muffin batter.

Bake for 20-25 minutes or until a toothpick inserted in the center comes out clean. Remove muffins from pan to cool on wire racks or a clean kitchen towel.

Note:

Make it gluten free by using a gluten-free flour blend and ensuring your baking powder is gluten free. Make it dairy free by substituting the buttermilk with a dairy-free alternative, such as soy or almond beverage, and add 1 tablespoon of lemon juice or vinegar.



Photo credit: NYT Cooking website