

Rhubarb Crumble Muffins

I just love rhubarb crumble. Here's handy recipe to make lovely muffins that pack all the flavour and can be eaten any time any where! My early rhubarb is ready for picking now, but if you don't have any in your garden just pick it up at a local supermarket!

Ingredients:

Muffin Mix

- 175g caster sugar
- 175g rhubarb halved lengthways then diced
- 2 tbsp sunflower oil
- 1 egg
- 1 tsp vanilla essence
- 125ml buttermilk (or try low fat yogurt)
- 200g plain flour
- 1 tsp baking powder
- 1 tsp bicarbonate of soda

Crumble Topping

- 50g light muscovado sugar
- 50g plain flour
- 25g porridge oats
- 1 tsp ground cinnamon
- 50g butter



1. Heat oven to 220C/200C fan/gas 7. Line a 12-hole muffin tin with paper muffin cases. Stir the sugar and the rhubarb together and set aside while you make the crumble topping.
2. Mix together the muscovado sugar with the flour, oats and cinnamon, then rub in the butter with your fingertips until clumpy .
3. Stir the oil and egg, vanilla and buttermilk into the sugary rhubarb (don't worry if it's a little bit juicy). Now, add the flour, baking powder and bicarbonate of soda and stir well.
4. Quickly spoon into the cases, then scatter each with a thick layer of the crumble mixture. Bake for 15-18 mins until golden and a cocktail stick poked into the centre of a muffin comes out clean. Cool on a wire rack.

They keep for a few days before topping goes a little soft (but still tastes good). Eat warm or cold, with or without custard or try them with ice-cream!! Kids love them and it is a good way to introduce them to the flavour of rhubarb.

Debbie