

Rhubarb & strawberry muffins



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Preparation 15 mins | Cooking 40 mins | Makes 12

- 1 bunch (250g stems) rhubarb, chopped into 1-2cm pieces
- 2 tbs cinnamon sugar
- 250g strawberries, hulled and cut into 2cm pieces
- 3 cups self-raising flour, sifted
- ½ tsp ground ginger
- 1 cup brown sugar
- 3 free-range eggs, lightly beaten
- 1 tsp vanilla extract
- ½ cup buttermilk or milk
- ½ cup vegetable or rice bran oil

STEP 1 Preheat oven to 180°C fan-forced. Line a 12 x ½ cup capacity greased muffin pan with muffin wraps or use 10cm x 10cm squares of baking paper.

STEP 2 Place rhubarb on a baking tray lined with baking paper. Sprinkle with 1 tbs cinnamon sugar. Roast rhubarb for 10 minutes until tender. Remove rhubarb from oven and stir through strawberries. Set aside.

STEP 3 Combine flour, ginger and sugar into a large bowl. Add eggs, vanilla, milk and oil. Using a large metal spoon, mix until just combined. Fold through half the rhubarb and strawberry mixture.

STEP 4 Spoon into prepared pan. Top with remaining rhubarb and strawberries. Sprinkle with remaining cinnamon sugar. Bake for 30 minutes or until a skewer inserted into the centre comes out clean. Remove from oven and stand for 5 minutes then turn onto a wire rack to cool and serve.

Good for you... **STRAWBERRIES**

A great source of vitamin C. One of the functions of vitamin C is to contribute to the normal functioning of he body's immune system.

