

Rhubarb Muffins

It's almost summer which means rhubarb! That means it's time for rhubarb muffins. Perfect for breakfast or snack!

Preparation Time: 10 min.

Cooking Time: 20min.

Servings: 12

Amount	Ingredient	Cost – date:
1 cup	fresh rhubarb cut into ½ inch pieces	
¼ cup	White sugar (to cover rhubarb)	
2 cups	Flour	
1/3 cup	Sugar	
4 tsp	Baking Powder	
1/2 tsp	Salt	
1/3 cup	Butter or margarine	
1	Egg, beaten	
3/4 cup	Milk	
1 tsp	Vanilla	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

- 1 Cut rhubarb into ½ inch pieces and cover with ¼ cup white sugar. Set aside in a bowl.
- 2 Combine dry ingredients. Cut in butter until mixture resembles coarse crumbs.
- 3 Combine wet ingredients and add to dry, stir just until blended.
- 4 Fold in sugared rhubarb.
- 5 Fill muffin tins 3/4 full. Bake at 400 for 20 minutes. Makes 12

SOURCE: Sue T

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!

“Give us this day our daily bread.” Matthew 6:11