



RHUBARB CRUNCH MUFFINS

Lanesboro is the Rhubarb Capital of Minnesota, so these are a great addition to our breakfast menu. Fresh rhubarb from Anna V's backyard garden makes them extra special!

Preheat oven to 350 degrees.

1 ¼ cups brown sugar, packed
½ cup oil
1 egg
2 teaspoons vanilla extract
1 cup buttermilk
1 ½ cups rhubarb
1 ½ cups chopped nuts, optional
2 ½ cups flour
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt

Topping:

1 tablespoon butter
½ cup sugar
1 teaspoon cinnamon
1 ½ tablespoons nuts (optional)

In large mixing bowl, beat together brown sugar, oil, egg, vanilla, buttermilk, and rhubarb until well blended. Add nuts.

In small bowl, mix together flour, baking soda, baking powder, and salt.

Combine wet and dry mixtures and stir until blended.

Fill greased muffin tins two-thirds full. In small bowl, mix together topping ingredients: butter, sugar, cinnamon, and nuts. Sprinkle over muffins.

Bake at 350 degrees for 20 minutes. Makes 15 medium muffins.

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