

rhubarb muffins

recipe: adapted from Canadian Living

Yields about 18 muffins, depending on depth of muffin wells.

For the topping:

- 1/2 cup packed dark brown sugar
- 1 tablespoon butter, melted
- 1/2 teaspoon cinnamon

For the muffins:

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon mace
- 1/4 teaspoon cinnamon
- 1 1/4 cups packed dark brown sugar
- 1/2 cup canola oil (or other neutral flavoured vegetable oil)
- 1 egg, room temperature
- 1 cup buttermilk, room temperature
- 1 teaspoon vanilla
- 2 cups diced rhubarb

Mise en place - begin by getting organized. Let your buttermilk and eggs come to room temperature. Measure out all of your ingredients, and prep your muffin tins.

Preheat oven to 350°F. Grease or line muffin tin(s).

Make the topping by combining the brown sugar, melted butter and cinnamon in a small bowl. Set aside.

In large bowl, whisk together the flour, baking soda, salt, mace and cinnamon.

In separate bowl, blend the brown sugar with canola oil - using a whisk to break up the brown sugar if necessary. Whisk in the egg. Whisk in the buttermilk and vanilla. Stir the wet ingredients into dry ingredients, mixing until just combined - avoid over-mixing. Fold in the rhubarb. Spoon the batter into muffin wells, filling about three-quarters full. Sprinkle the topping over the batter.

Bake for 20 to 25 minutes, until golden and a cake tester inserted into centre comes out clean. Let cool in pans for 5-10 minutes before removing to let cool completely on wire racks.