

Rhubarb Muffins

Ingredients

3 $\frac{3}{4}$ cups Self Raising Flour

$\frac{1}{2}$ cup sugar

2 cups (soy) milk

3 eggs

135g butter

8 stems rhubarb

Method

Preheat oven to 190°C

Wash rhubarb, chop finely.

Melt the butter.

Measure the milk and beat the eggs into it. Add the milk.

In a large bowl combine flour and sugar and make a well. Add in the lemon juice and rind, then the butter/milk/egg mixture.

Arrange patty cases in muffin trays (depending on how many people are here today).

Use two spoons to scoop and scrape the mixture into the paper cases, trying to get the same amount in each one.

Bake for 20 minutes.