

Rhubarb Cupcakes

Ingredients:

120gm butter, softened

½ cup brown sugar

2 eggs

1 teaspoon (tsp) vanilla extract

2 cups self raising flour

1 cup milk

1 cup rhubarb, finely chopped

1 tablespoon (tbsp) lemon zest

Method:

- Pre heat oven to 180 degrees. Line 2 muffin trays with patty pans and set aside.
- In a large bowl, beat together butter and sugar until light and fluffy (use a whisk and get those muscles out!)
- Add egg and vanilla and beat well.
- Gently fold in milk and flour. Lightly stir in rhubarb and lemon zest.
- Spoon mixture evenly into patty pans and cook for 15 minutes or until lightly golden. Serve onto 4 plates.