

Foodnity Recipes

Best Rhubarb Muffins Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups rhubarb, trimmed and diced
- [ ] 1½ cups all-purpose flour
- [ ] ½ cup brown sugar
- [ ] ¼ cup granulated sugar
- [ ] 2 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ¼ tsp ground cinnamon
- [ ] Zest of 1 lemon

Wet Ingredients

- [ ] ½ cup unsalted butter, melted
- [ ] 2 large eggs
- [ ] ½ cup plain yogurt or buttermilk
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp honey (optional)

Instructions

1. Preheat oven to 375°F (190°C) and line a 12-cup muffin tin with paper liners.
2. In a bowl, toss the diced rhubarb with 2 tablespoons of granulated sugar; let sit while you prepare the dry mix.
3. Whisk together flour, brown sugar, baking powder, baking soda, salt, cinnamon, and lemon zest in a large bowl.
4. In another bowl, whisk melted butter, eggs, yogurt, vanilla, and honey until smooth.
5. Fold the wet mixture into the dry ingredients just until combined; then gently fold in the softened rhubarb.
6. Spoon batter into the prepared tins, filling each about three-quarters full. Bake 18-20 minutes, or until a toothpick inserted in the center comes out clean.
7. Allow muffins to cool in the pan for five minutes, then transfer to a wire rack. Serve warm or at room temperature.

Nutrition per serving

210 kcal	4 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the rhubarb releases a lot of liquid, stir it gently into the batter to avoid soggy muffins.
- For extra brightness, add a splash of orange juice to the wet mix.
- You can sprinkle a light crumble of brown sugar before baking for a sweet crackly top.