

# Rhubarb Nut Muffins

makes 12

muffins

*These are a Tasty morning treat or afternoon snack and wonderful way to use your Rhubarb!*

## Ingredients:

1-1/2 Cups Flour  
3/4 Cup packed brown sugar  
1/2 tsp baking soda  
1/2 tsp salt  
1/3 cup canola oil  
1 egg, lightly beaten  
1/2 cup buttermilk  
1 tsp Vanilla extract  
1 cup diced fresh or frozen Rhubarb  
1/2 cup chopped Walnuts [or Pecans]

## Topping:

1/4 cup packed brown sugar  
1/2 cup chopped Walnuts [or Pecans]  
1/2 tsp cinnamon

## Directions

Spray 12 cup muffin tin with Pam or use paper muffin cups

In a lg. bowl, whisk together the Flour, brown sugar, baking soda & salt.

In a separate bowl, combine Oil, egg, buttermilk and vanilla. Stir into dry ingredients, Just until moistened. Fold in Rhubarb & Nuts.

Fill prepared muffin tins 2/3 full.

Combine topping ingredients and sprinkle over muffins in pan.

Bake at 375 degrees for 20-25 minutes. Or until muffins are done with toothpick test.

Allow to Cool 10 minutes in muffin pan on wire rack, before removing.

Enjoy!!