



## RHUBARB AND CHOCOLATE MINI MUFFINS

<b>Season:</b>	<b>Year round</b>
<b>From the garden:</b>	<b>Rhubarb, eggs</b>
<b>Type:</b>	<b>Baking</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>USA</b>
<b>Serves:</b>	<b>30 mini muffins</b>
<b>Source:</b>	<b><a href="http://melissahartfiel.com">melissahartfiel.com</a></b>

### Equipment

- \*chopping board and knife
- \*2 x mixing bowls
- \*mixing spoon
- \*measuring cups and spoons
- \*pastry brush
- \*mini muffin tins
- \*citrus juicer
- \*whisk
- \*tea spoons

### Ingredients

- \*1 ¼ cup plain flour
- \*¼ cup cocoa
- \*¾ cup sugar
- \*½ tsp salt
- \*2 tsp baking powder
- \*⅓ cup vegetable oil
- \*1 egg
- \*¾ cup milk (cow or plant)
- \*1 tsp lemon juice or vinegar
- \*1 cup chopped rhubarb
- \*3 tbsp chocolate chips (optional)

### Method

1. preheat oven to 200 degrees
2. wash and chop the rhubarb in 1 cm long pieces
3. add the lemon juice or vinegar to the milk, mix and let it stand for a few minutes for it to thicken

- 4.add all the wet ingredients into a bowl and whisk to combine
- 5.measure the dry ingredients into the other bowl and and mix with a spoon
- 6.combine the two sets of ingredients and add in the rhubarb.
7. Mix gently till combined. Don't overmix
- 8.brush the muffin tins with a little bit of oil or use oil spray
- 9.use 2 teaspoons to spoon the mixture into the muffins tins
- 10.sprinkle a few chocolate chips on each muffin
- 10.bake for around 12 minutes until well risen and firm to the touch

**Skills:** *measuring, chopping, mixing, making buttermilk*