



RHUBARB AND CHOCOLATE MINI MUFFINS

Season:	Year round
From the garden:	Rhubarb, eggs
Type:	Baking
Difficulty:	Easy
Country of origin:	USA
Serves:	30 mini muffins
Source:	melissahartfiel.com

Equipment

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

Ingredients

- *1 ¼ cup self raising flour
- *1/3 cup cocoa
- *3/4 cup sugar
- *1/2 tsp salt
- *1/3 cup melted butter or vegetable oil
- *1 egg
- *3/4 cup milk (cow or plant)
- *1 tsp lemon juice or vinegar
- *1 cup chopped rhubarb

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 until just 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.bake for around 12 minutes until well risen and firm to the touch

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