THE J.M. SMUCKER Co

Strawberry Rhubarb Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	18	N/A

Ingredients

- **Batter:**
- 2 3/4 cups (675 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1 cup (250 mL) packed brown sugar
- 1 1/4 tsp (6 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) Vegetable or Canola Oil
- 1 egg
- 1 cup (250 mL) buttermilk
- 1 1/4 cups (300 mL) chopped rhubarb
- 3/4 cup (175 mL) chopped strawberries
- **Topping:**
- 1/2 cup (125 mL) packed brown sugar
- 1/2 tsp (2 mL) cinnamon

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Grease or line muffin pans with paper liners.

Step 2:

Combine flour, brown sugar, baking soda and salt in a large bowl.

Step 3:

Whisk oil egg, and buttermilk in a separate large bowl. Add oil mixture to flour mixture. Stir until combined. Stir in rhubarb and strawberries.

Step 4:

Spoon batter into prepared muffin cups.

Step 5:

Combine topping ingredients in small bowl. Sprinkle evenly on muffins.

Step 6:

Bake in preheated oven for 18 to 20 minutes, or until a toothpick inserted into center of muffin comes out clean.

Images

