



RECIPES FROM: chimacum corner farmstand

Rhubarb muffins are a really nice way to start a spring day and are very versatile in pairing with spices and flavorings.

RHUBARB MUFFINS

Ingredients:

2 1/2 cups of flour (any combination of whole grain or all-purpose)
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1 cup buttermilk, sour milk or yogurt
1/2 cup brown sugar or honey
1/2 cup oil
1 egg
1 1/2 cups chopped rhubarb
1/2 cup chopped nuts (I like pecans or pistachios)

Directions:

Mix the dry ingredients in a bowl. In a separate bowl, beat together the buttermilk (or sour milk or yogurt), the brown sugar or honey, the oil and egg until creamy. Add the dry ingredients and stir until just mixed. Next gently stir in the rhubarb and nuts.

Bake at 375 degrees for about 20 minutes.

Optionally one can add a bit of ginger, nutmeg, cinnamon, orange or vanilla extract or even maple syrup (in place of other sweeteners). All make good flavor combinations with rhubarb.

