



Rhubarb & strawberries muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2,5 cup of flour
- 1/2 cup of brown sugar
- 3 teaspoons of baking powder
- 1/2 teaspoon of salt
- 1 cup of milk
- 1/4 cup of oil
- 1/2 teaspoon of vanilla oil
- 1 egg, beaten
- 1 cup of finely chopped rhubarb
- 1 cup of strawberries, cut into quarters
- 1/2 cup of walnuts

Instructions

1. In a large bowl, combine flour, baking powder and salt.
2. In separate bowl mix milk, oil, vanilla, egg and sugar.
3. Add dry ingredients to moist ones bit by bit, stir well.
4. Fold in walnuts, rhubarb and strawberries.
5. Divide batter between muffin cups lined with paper cups (12 pcs).
6. Bake for 20 - 25 minutes, until light golden brown (in preheated oven, in 180 C degrees).