

# Apple Rhubarb Muffins

**Season:** Spring

**Type:** Dessert

**Serves:** 36 tastings

**From the garden:** Rhubarb



<b>Equipment:</b>	<b>Ingredients:</b>
Kitchen Aid mixer Small bowl x 1 Wooden spoon x 1 Teaspoon x 1 Chopping boards and knives Measuring spoons Measuring cups Spray oil x 1 Black silicone muffin pan x 6 Serving plate x 5	<i>Cake mixture:</i> 250g butter (softened using microwave) 1 ¼ cup sugar 3 eggs 1 teaspoon cinnamon  3 cups self-raising flour 1 cup milk 1 cup yoghurt 3 sticks rhubarb (thinly sliced) 2 apples (skin-on, finely chopped)  <i>Topping:</i> 3 tablespoons sugar ½ teaspoon cinnamon

## What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all ingredients for the *topping* in a small bowl, mixed evenly. Set aside.
4. Put the first 4 ingredients for the *cake mixture* into the Kitchen Aid mixing bowl.
5. Beat until light and fluffy, about 4 minutes.
6. Fold in the rest of the *cake mixture* ingredients.
7. Lightly spray muffin pans with oil, spoon the cake mixture into muffin pans about half full.
8. Sprinkle ½ teaspoon of topping on each muffin.
9. Bake in the oven for 20 minutes or until cooked.
10. Serve into 5 serving plates.