



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 375°F (190°C). 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

