

# Rustic rhubarb and lemon muffins

## Ingredients

2 cups of plain flour  
¾ cup raw sugar  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
2 eggs  
1/2 cup buttermilk or plain milk  
1/4 cup vegetable oil  
1 tablespoon finely grated lemon zest  
1-3/4 cups sliced fresh or frozen rhubarb cut into 1cm small pieces

## Method

1. Preheat oven to 180°C. In a large bowl, combine the flour, sugar, baking powder, salt and ginger.
2. In another small bowl, combine the eggs, buttermilk, oil and lemon peel.
3. Stir into dry ingredients until just moistened do not over mix.
4. Fold in rhubarb.
5. Fill paper-lined muffin cups ¾ full.
6. Bake 20-25 minutes or until a toothpick inserted near the middle comes out clean.
7. Cool for 5 minutes before removing from pan to a wire rack.

**Serves:** 12 large muffins.