

## RHUBARB MUFFINS

1 1/4 cup caster sugar

1 1/2 cup rhubarb, finely diced

1 cup toasted walnuts, coarsely chopped

2 1/2 cups SR flour

1/4 cup canola oil

1 egg

1 tsp vanilla paste

1 cup buttermilk

zest and juice of 1 orange

1/3 cup brown sugar

2 tsp cinnamon

Preheat oven to 180C. Combine diced rhubarb with dry ingredients. In separate bowl, whisk oil, egg, vanilla, buttermilk, orange rind and juice. Add dry ingredients to liquid and mix with a wooden spoon until JUST combined - about 20 strokes of the spoon. Spoon into muffin pan. Sprinkle with sugar/cinnamon mix and bake 15-20 minutes.