



- 3/4 Cup packed brown sugar
- 1/2 Cup buttermilk
- 1/3 Cup canola oil
- 1 egg, beaten
- 1 tsp vanilla extract
- 2 Cups all purpose flour
- 1/2 tsp baking soda
- 1 tsp Baking powder
- 1/2 tsp salt
- 2 1/4 Cups 1/2" cut rhubarb

• TOPPING:

- 1/4 Cup packed brown sugar
- 1/4 Cup chopped pecans
- 1/2 tsp ground cinnamon
- 1/4 tsp Nutmeg (Ground)

Rhubarb Muffins:

Makes 12 large. Do not overmix

1. In a small bowl, combine brown sugar, buttermilk, oil, egg and vanilla. Set aside.
2. In a small bowl, combine the flour, baking soda and baking powder and salt. Add egg mixture; stir just until combined – mixture will be stiff. Stir in rhubarb.
3. Spoon into 12 greased muffin cups. Combine the topping ingredients; sprinkle over muffins. Bake at 375 F for 20 minutes or until a toothpick inserted in the center comes out clean.