 **Rhubarb Muffins**Simply in Season Cookbook, makes 1 dozen

1 ½ cups all-purpose flour

1 cup whole wheat flour

1 tsp baking soda

1 tsp baking powder

½ tsp salt

1 ½ cups rhubarb diced

½ cup chopped nuts (optional)

1 egg

¾ cups brown sugar

½ cup vegetable oil

2 tsp vanilla

1 cup buttermilk, sour milk or plain yogurt

1. Preheat oven to 375 F
2. Prepare muffins tins with muffin papers or grease
3. Combine the flours, soda, powder and salt. Stir in diced rhubarb and nuts
4. Beat together the egg, brown sugar, oil, vanilla. Then stir in the buttermilk
5. Add the dry to the wet ingredients. Stir gently until just combined
6. Fill prepared muffin tins to 2/3 full
7. Bake about 20 minutes or until toothpick inserted in center comes out clean
8. Let cool 5 minute, then remove from pans and cool on wire racks

 **Rhubarb Muffins**Simply in Season Cookbook, makes 1 dozen

1 ½ cups all-purpose flour

1 cup whole wheat flour

1 tsp baking soda

1 tsp baking powder

½ tsp salt

1 ½ cups rhubarb diced

½ cup chopped nuts (optional)

1 egg

¾ cups brown sugar

½ cup vegetable oil

2tsp vanilla

1 cup buttermilk, sour milk or plain yogurt

1. Preheat oven to 375 F
2. Prepare muffins tins with muffin papers or grease
3. Combine the flours, soda, powder and salt. Stir in diced rhubarb and nuts
4. Beat together the egg, brown sugar, oil, vanilla. Then stir in the buttermilk
5. Add the dry to the wet ingredients. Stir gently until just combined
6. Fill prepared muffin tins to 2/3 full
7. Bake about 20 minutes or until toothpick inserted in center comes out clean
8. Let cool 5 minute, then remove from pans and cool on wire racks