

Strawberry Rhubarb Crumb Muffins

Adapted from a recipe in *1001 Cupcakes, Cookies & Other Tempting Treats*



8 Tbsp butter; melted & cooled
1 ½ cups flour
½ cup whole wheat flour
1 Tbsp baking powder
Pinch of salt
2/3 cup brown sugar
2 eggs
Generous 1 cup milk
1 tsp vanilla
1 cup chopped rhubarb
1 cup diced strawberries

Crumb Topping:
¼ cup butter; soft
½ cup sugar
½ cup flour
½ tsp cinnamon

Makes 16-20 muffins

Preheat oven to 400. Grease muffin pans or line with paper liners. Sift together the flours, baking powder, salt, and brown sugar in a large bowl.

Place the eggs in a large pitcher or bowl and beat lightly, then beat in the milk, butter, and vanilla. Make a well in the center of the dry ingredients and pour in the liquid ingredients. Stir just until combined; do not overmix. Gently fold in rhubarb and strawberries and spoon the batter into the muffin pan. Top with crumb topping (below) and bake 20 minutes, or until well risen and lightly golden brown. Let cool in pan 5 minutes, then serve warm.

Crumb Topping: In small bowl stir together sugar, flour and cinnamon. Stir in soft butter with a fork until crumbly.