



# STS Farms Recipe of the Month

## Phantom Rhubarb Muffins

Makes: 12 § Prep: 10 minutes § Bake/Cook: 25-30 minutes

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### Ingredients:

1   1	Large Egg
¼ cup	Vegetable Oil
½ cup	Sour cream
1 1/3 cup	Flour
1 cup	Diced Rhubarb
2/3 cup	Brown Sugar
½ tsp.	Baking Soda
¼ tsp.	Salt
¼ cup	Brown Sugar
¼ cup	Chopped Nuts
½ tsp.	Cinnamon
2 tsp.	Butter Melted

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### Directions:

1. Preheat oven to 375 °F. Blend together sour cream, oil and egg: set aside.
2. In another bowl, stir together flour, rhubarb, 2/3 cup brown sugar, baking soda and salt; combine with wet ingredients (\*\* if you find the batter a bit too thick to incorporate flour, add in a few tablespoons of milk, one at a time)
3. Fill 12 large muffin cups 2/3 full. Combine ¼ cup brown sugar, nuts, cinnamon and butter; spoon small amount on each muffin. Bake for 25-30 minutes.