



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

RHUBARB CHOCOLATE CHIP MUFFINS

Preheat oven 425°F.

3 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
2 large eggs, at room temperature
½ cup granulated sugar
½ cup light brown sugar
1 cup soured milk*, at room temperature
½ cup vegetable oil - *I use canola oil*
1 teaspoon vanilla extract
1 cup semi-sweet chocolate chips
1 cup fresh rhubarb*, cut into ½ " pieces
coarse sugar

* To make sour milk, place 1 tablespoon of white vinegar in the bottom of a one cup measure then fill with whole milk. Leave mixture for ½ hour until well curdled.

THE METHOD:

- Spray muffin tin with a non-stick spray. Set aside.
- In a large bowl, stir together flour, baking powder and salt. Set aside.
- In a medium bowl, whisk together eggs, granulated sugar and brown sugar until well combined.
- Whisk in milk, oil, and vanilla extract.
- Fold wet ingredients into dry ingredients and gently mix, by hand, until all the flour is off the bottom of the bowl and no big pockets of flour remain. *The batter will be thick and a little lumpy.*
- Fold in the chocolate chips and rhubarb pieces
- Spoon batter into prepared muffin tins, filling all the way to the top.
- Sprinkle with coarse sugar.
- Bake at 425°F degrees for **5 minutes**.
- Keep the muffins in the oven, **reduce oven temperature to 375°F** and continue to **bake for 20 minutes** until tops are lightly golden. *A toothpick inserted in the center should come out clean.*
- Allow muffins to cool for 10 minutes.
- Store muffins at room temperature in an airtight container.

THE LOVE: Use the smallest stalks of rhubarb that you can find to ensure it has enough time to soften while it's in the oven.