



Rhubarb Crumble Muffins

Course: **Muffins**

Servings
12 servings

Prep time
15 minutes

Cooking time
25 minutes

Total time
40 minutes

Ingredients

200 g (3/4 cup) Natural Yogurt

2 Eggs

225 g (1 cup + 2 tbsp) Sugar

1 tsp Vanilla Sugar

250 g (1 cup + 2tbsp) (divided) Butter

Pinch of Salt

400 g (3 1/4 cups) (divided) Flour

2 tsp Baking Powder

2 stalks Rhubarb

Powdered Sugar (optional)

Directions

For the Muffin Batter:

- 1 Preheat Oven:** Preheat your oven to 160°C (320°F).
- 2 Mix Wet Ingredients:** In a bowl, beat the eggs together with the sugar, vanilla sugar, a pinch of salt, and natural yogurt.
- 3 Add Butter:** Stir in the melted butter.
- 4 Prepare Dry Ingredients:** In a separate bowl, mix flour with baking powder.
- 5 Prepare Rhubarb:** Peel the rhubarb and cut it into strips.
- 6 Combine Ingredients:** Stir the rhubarb into the batter along with the flour mixture.
- 7 Fill Muffin Tins:** Divide the batter evenly between approximately 15 muffin tins.

For the Crumble Topping:

8 Make Crumble: Mix butter with flour and sugar until crumbly.

9 Top Muffins: Sprinkle the crumble onto the muffins, pressing it down lightly.

10 Bake Muffins: Bake in the preheated oven for 20-25 minutes, until golden brown.

11 Cool & Enjoy: Let the muffins cool slightly. Dust with powdered sugar if desired. Savor the perfect blend of tangy rhubarb and sweet crumble topping!