

## **Rhubarb Sugar-Top Muffins**

*from Tinky's book Love, Laughter, and Rhubarb*

### *Ingredients:*

2 cups chopped rhubarb (fairly small pieces work best)  
2 tablespoons confectioner's sugar  
1/2 cup (1 stick) sweet butter  
2 cups flour  
1 cup sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup milk  
2 eggs  
sanding sugar (or regular sugar if that's all you have) as needed

### *Instructions:*

Preheat the oven to 350 degrees. Toss the rhubarb in the confectioner's sugar and set it aside. Melt the butter, and set it aside as well.

In a medium bowl combine the dry ingredients. Stir in the milk and then the eggs, one at a time. Stir in the melted butter, followed by the sugared rhubarb. Use a cookie scoop or a tablespoon to spoon the batter into lined muffin tins. Sprinkle sugar generously on top.

Bake until the muffins begin to brown on top and pass the toothpick test, 20 to 25 minutes. (If you want mini muffins, they may take a little less time.) Makes 12 to 36 muffins, depending on the size of your muffin tins.