



Strawberry gum and fruit muffins

Serves 24 tastes

Source – Adapted from, taste.com.au



Ingredients

2 apples, cored, diced
1 stick of rhubarb, diced
½ cup mixed frozen berries
2 cups SR Flour
½ cup brown sugar
½ teaspoon vanilla extract
1 teaspoon baking powder
1/2 teaspoon ground strawberry gum
1 cup Buttermilk
80 mls canola oil
2 eggs
1 tablespoon brown sugar extra

Equipment

Mixing bowls
Measuring spoons and cups
Chopping board
Knife
Whisk
Spoon to mix

Muffin tin x 2
Paper cases

- **What to do:**
- Preheat oven to 180°C. Line muffin pans with paper cases.
- Core and dice the apple. Dice the rhubarb. Combine the berries rhubarb and apple in a small bowl, stir gently to combine.
- Combine flour, sugar, baking powder and strawberry gum in a bowl. Then make a well in the centre.
- Combine buttermilk, oil and eggs in a bowl. Add buttermilk mixture and fruit mixture to the well. Stir until just combined.
- Divide evenly between the 24 paper cases.
- Sprinkle the extra brown sugar over the muffins.
- Bake for 15 - 20 minutes or until golden and a skewer inserted into the centres comes out clean.
- Set on a cake cooling rack to cool before serving