

## STRAWBERRY-RHUBARB MUFFINS



### PREP TIME

20 Minutes



### BAKE TIME

25 Minutes



### MAKES

12



### Ingredients

- 1 cup all-purpose flour
- 1 cup rolled oats (quick)
- 2/3 cup granulated sugar
- 2 tsp baking powder
- 1/2 tsp baking soda
- [1/2 tsp cinnamon](#)
- 1/4 tsp salt
- 2 large eggs
- 1 cup plain non-fat Greek yogurt
- 1/4 cup vegetable or melted coconut oil
- 1/2 tsp [vanilla extract](#)
- 1 cup chopped strawberries, about 1/4-inch pieces
- 1 cup chopped rhubarb, about 1/4-inch pieces

### Steps to Make

1. Preheat oven to 375 F. Line a [12-cup muffin pan](#) with [liners](#).
2. In a large bowl, mix together flour, oats, baking powder, soda, cinnamon and salt.
3. In a [2-cup measuring cup](#), add the eggs and beat until lightly frothy (this should be approximately 1/2 cup volume) then add the yogurt, oil and vanilla and stir until mixed.
4. Pour wet ingredients into the dry and stir just until well mixed together. Let this sit and soften the oats while you chop the strawberries and rhubarb.
5. Stir in the chopped strawberries and rhubarb into the batter - just stir until blended through, but be careful not to overmix and then spoon into the muffin cups. These will be quite full, that's ok. Put the muffins into the oven and bake 22-28 minutes (my batches took 25 minutes).
6. When done, test with a toothpick, it should come out dry. The muffins will be lightly browned on some edges but not brown all over.