

## Maple and Rhubarb Crumble Muffins



- 2 1/2 cups self raising flour
- 1/2 cup brown sugar
- 1 egg beaten
- 1/4 cup oil
- 1 cup milk

### Crumble

- 1/4 cup coconut
- 1/4 cup plain flour
- 1 tsp vanilla
- 1 tablespoon rolled oats
- 1/4 cup brown sugar

### Rhubarb

- 300g rhubarb cut into 5mm lengths
- 3 tablespoon maple syrup
- 3 tablespoon brown sugar
- 1 tsp vanilla

### Method:

Cook rhubarb in microwave for 1 minute on high.

Combine all muffin ingredients in bowl. Mix until just combined. Add rhubarb mixture, and spoon into muffin pan.

Make crumble by rubbing butter into other crumble ingredients until it resembles crumbs. Sprinkle on top of muffin mixture in muffin pan.

Bake for 15 - 20 minutes at 180 degrees celcius (fan forced oven).