



Rhubarb Muffins with Coconut

Ingredients (for 12 muffins)

- 150 g (5.2 oz) rhubarb (one big or two small stalks)
- 300 g (2 cups) (spelt) flour
- 50 g (1/2 cup) desiccated shredded coconut
- 80 g (0.4 cups) cane sugar
- 1 tsp ground vanilla or 1 tsp vanilla extract
- 2 tsp baking powder
- 110 g (3/8 cup + 1 tbsp) soy yoghurt
- 1 pinch of salt
- 3 tbsp maple syrup
- 200 ml (0.8 cup) coconut milk
- 2 tbsp coconut oil

In addition: A muffin baking tray for 12 muffins **For the glazing**

- 50 g (0.4 cups/ 1.7 oz) icing sugar
- 1 tbsp orange or lemon juice

Instructions (15 minutes preparation time + 25 minutes baking time)

1. Preheat the oven to 180 degree °C (356°F) circulating heat. Prepare your baking tray with muffin paper cuts.
2. Wash the rhubarb stalk, halve 1-2 times and cut into thin cubes. Set aside a few rhubarb cubes for garnish (3-4 tbsp).
3. In a bowl and mix all the listed ingredients (except the rhubarb) to a creamy dough (I used a hand mixer). Then, fold in the rhubarb pieces.
4. Pour the muffin dough into the muffin paper cups. Take the rest of the rhubarb cubes and press it into the surface of the dough.
5. Bake the muffins at 180 degree °C (356°F) circulating heat for about 25 minutes.
6. Remove muffins from the oven and let them cool for some minutes. Meanwhile mix icing sugar with orange or lemon juice and drizzle over your fruity mini cakes. Enjoy!