

## Rhubarb Pecan Muffins (Soy-Free)

Melody Wren of The Cook's Kitchen featured this recipe in an informational post on rhubarb, including how to store and prepare it.

### Rhubarb Pecan Muffins

This muffin recipe won the CBC radio contest for the best muffin recipe in Canada several years ago.

- 2 cups all purpose flour
- $\frac{3}{4}$  cup sugar
- 1  $\frac{1}{2}$  tsp baking powder
- $\frac{1}{2}$  tsp salt
- $\frac{3}{4}$  cup chopped pecans
- 1 large egg
- $\frac{1}{4}$  cup vegetable oil
- 2 tsp grated orange rind
- $\frac{3}{4}$  cup orange juice
- 1  $\frac{1}{4}$  cups fine chopped fresh rhubarb

In a large bowl, combine the flour, sugar, baking powder, baking soda, salt and nuts. In a medium bowl, beat egg. Add oil, orange rind and juice. Add to flour all at once and stir just until batter is moist. Stir in rhubarb. [can add in a dollop of plain dairy-free yogurt or sour cream to insure a moist muffin]

Lightly grease 12 large muffin cups and fill  $\frac{3}{4}$  full. Bake at 350 degrees F for 25 to 30 minutes

Makes 12 muffins