

Rhubarb and White Chocolate Muffins

Season: Autumn

Type: Dessert

Serves: 36 tastings

From the garden: Rhubarb

Class focus: Spraying oil in muffin pans, chopping rhubarb



Equipment:	Ingredients:
<p>Large mixing bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Spray oil x 1 Black silicone muffin pan x 6 Serving plate x 5 Kitchen tong x 5</p>	<p>5 cups plain flour 3 ¾ teaspoons baking soda ½ teaspoon salt 1 ⅔ cups sugar 1 ½ cups white choc chip 4 sticks of rhubarb (finely chopped)</p> <p>2 cups yogurt 1 ½ cups milk 1 ⅔ cups canola oil 2 teaspoons vanilla essence</p>

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 6 ingredients in a large mixing bowl, mix evenly.
4. Add the rest of the ingredients and mix until combined.
5. Lightly spray muffin pans with oil, spoon the cake mixture into muffin pans about half full.
6. Bake in the oven for 20 minutes or until cooked.
7. Serve into 5 serving plates with a kitchen tong in each.