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INGREDIENTS

For 4 people

Rhubarb Muffins

125 g soft butter
2 eggs
150 g of sugar
1 packet of vanilla sugar
1 pinch of salt
225 g of flour
2 heaped tsp baking powder
2 - 3 tbsp rum or milk
300 g rhubarb
1 muffin baking dish with 12 troughs
12 baking cups made of paper

Preheat the oven to 180 ° C. Put a paper baking pan in each trough of the muffin cup sheet. Clean rhubarb, cut into small cubes. Beat butter, sugar, vanilla sugar and eggs until foamy. Mix well flour, salt and baking powder. Put 2/3 of the diced rhubarb under the dough and stir in rum or some milk. Pour the dough into the individual paper baking pans. Press remaining rhubarb cubes onto individual muffins.
Muffins at 180 ° C, bake on the middle rail (top / bottom heat) for about 25-30 minutes. Serve dusted with powdered sugar after cooling.

Wine recommendation
Limoux Méthode Ancestrale

Adapted according to: http://www.mamas-rezepte.de/rezept_Apfel_Muffins-34-211.html