



## Rhubarb & White Chocolate Chip Muffins

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 20-25 mins

### Ingredients

185g Plain flour  
1 Tsp Baking powder  
125g Caster sugar  
1 Large egg  
65g Sour cream  
115ml Sunflower/ Vegetable oil  
75ml Milk  
1tsp Vanilla extract  
100g Rhubarb  
100g White chocolate chips

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### Method

- Pre-heat the oven to 190 degrees centigrade (170 degrees fan).
- Put muffin liners/ cupcake liners in a muffin tray.
- Weigh all the dry ingredients into a large bowl then all the wet ingredients and with a hand whisk mix until smooth.
- Fold in the white chocolate chips and rhubarb then divide the mixture equally between the liners.
- Bake for 30 minutes or until a skewer comes out cleanly.