**Apple and Rhubarb muffin with** Oat **topping**

**Equipment**

* 1 large mixing bowl
* 1 medium mixing bowl
* Cutting board
* Sharp knife

**Ingredients**

**Muffin:**

* 1 1/2 cups all purpose flour scoop and level
* 3/4 cup rolled oats
* 2 tsp [baking powder](https://www.milkglasshome.com/diy-baking-powder/)
* 1/2 tsp salt
* 1 cup sugar
* 3/4 cup sour cream (room temp)
* 1/2 cup vegetable oil
* 2 eggs (room temp)
* 1 tsp [vanilla extract](https://www.milkglasshome.com/easy-homemade-vanilla-extract-recipe/)
* 1 medium apple **finely minced**
* 2 cups rhubarb **finely minced**

**Topping:**

* 1/4 cup rolled oats
* 1 tbsp flour
* 2 tbsp [brown sugar](https://www.milkglasshome.com/how-to-make-brown-sugar-with-molasses/)
* 2 tbsp cold butter
* cinnamon just a dash

Method

**Preheat**

* Preheat the oven to 200oC and line the muffin pan with muffin liners.

**Prepare the topping**

* In a small bowl, combine the topping ingredients (1/4 cup oats, 1 tbsp flour, 2 tbsp brown sugar, dash of cinnamon, and cold butter cut into small cubes).
* Use a fork or your fingers to incorporate the cold butter into the dry mixture. It should be somewhat clumpy and crumbly without any large pieces of butter showing. Set to the side.

**Make the muffins**

* In a medium bowl, stir together the dry ingredients (flour, baking powder, cinnamon, oats, and salt).
* In another bowl, mix the sour cream, sugar, oil, and vanilla extract. Add each egg one at a time and stir to incorporate.
* Gradually add the dry ingredients into the wet ingredients, stirring to combine.
* Add the minced rhubarb and apple and fold to incorporate into the muffin batter.
* Fill the muffin liners just below the top of the muffin pan and place in the refrigerator.
* Sprinkle the topping evenly over the muffins before baking.
* Bake for 18-20 minutes or until a toothpick inserted into the middle comes out clean. Allow the muffins to cool in the tray for 20-30 minutes then transfer to a wire rack to cool completely.