

Rhubarb/Apple Maple Streusel Muffins

Batter

¼ cup maple syrup
1 1/3 cup sour cream
½ cup oil
2 eggs
2 2/3 cups flour
2 cups chopped rhubarb or apple
1 cup maple sugar
1 tsp baking soda
½ tsp salt

Instructions:

Mix together all wet ingredients and set aside. In a large bowl mix together all dry ingredients. Add the chopped fruit to the dry ingredients then stir in wet ingredients and mix until all is moistened. Spoon into greased muffin tins and top with streusel mixture. Bake in a 350 degree oven for 25 – 30 minutes. Will make 12 large muffins.

Topping

½ cup butter
1 cup maple sugar
1 tsp cinnamon
Pinch of salt
1 1/3 cups of flour

Instructions:

Mix together until crumbly.