



Rhubarb-Lemon Muffins with Streusel Topping

With huge, crunchy, streusel tops, these muffins are hard to say no to. Really, why would you want to anyway? Go ahead, indulge!

MAKES
6 MUFFINS

TOTAL TIME
30 MINUTES

Ingredients

FOR THE STREUSEL, COMBINE:

½ cup packed brown sugar
⅓ cup each all-purpose flour
and old-fashioned rolled oats
4 Tbsp. unsalted butter, melted

FOR THE MUFFINS, WHISK:

2 cups all-purpose flour
1 Tbsp. baking powder
½ tsp. each table salt and
ground ginger

WHISK:

1 cup granulated sugar
½ cup buttermilk
¼ cup vegetable oil
2 eggs, room temperature
1 Tbsp. minced lemon zest

COMBINE:

2 Tbsp. all-purpose flour
2 Tbsp. granulated sugar
1 ¾ cups diced fresh rhubarb

Instructions

Preheat oven to 375°. Coat a 12-cup muffin pan (inside and between cups) with nonstick spray.

For the streusel, combine brown sugar, 1/3 cup flour, oats, and butter in a bowl with fingers until crumbly.

For the muffins, whisk together 2 cups flour, baking powder, salt, and ginger in a large bowl; set aside.

Whisk together 1 cup granulated sugar, buttermilk, oil, eggs, and zest in a bowl; set aside.

Combine 2 Tbsp. flour and 2 Tbsp. granulated sugar, then toss with rhubarb to coat.

Fold buttermilk-egg mixture into flour-baking powder mixture just until flour is barely visible. Gently fold in coated rhubarb. Fill each of six muffin cups with a heaping 1/2 cup batter. (Stagger muffins so tops don't bake together.)

Gently press streusel onto tops of unbaked muffins, leaving a 1/4- to 1/2-inch border.

Bake muffins until a toothpick inserted into the centers comes out clean, 20–25 minutes. Let muffins sit ⌚ 5 minutes before transferring to a wire rack to cool.

