

Rhubarb Muffins

1st page
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2 cup flour

$\frac{3}{4}$ " sugar

$1\frac{1}{2}$ tsp b. powder

1 " salt

$\frac{3}{4}$ cup ch. pecans

1 large egg

$\frac{1}{4}$ cup veg oil

2 tsp grated orange peel

$\frac{3}{4}$ cup orange juice

$1\frac{1}{4}$ cups finely ch. fresh rhubarb

Combine flour, S. B. P. + S.

In another bowl beat egg, add oil, peel & juice.

Add to flour all at once & stir just
till moist. Stir in rhubarb.

Grease 12 large muffin tins.

350° - 25-30 mins

Make tarts by using bread slices
roll with rolling pin & cut with

Cookie cutter - 1 slug makes 2 tarts
Brown in oven 15 mins - 350°
Scraps use for bread crumbs.