

# Rhubarb and Cinnamon Cupcakes

From our garden: Rhubarb

## **NOTES TO STUDENTS and VOLUNTEER:**

1. Please read the recipe and then list the equipment you need.
2. Please make double this recipe.
3. Please measure the ingredients accurately.
4. A volunteer or teacher is to supervise the use of the oven.

### **Equipment**

- Large knife
- Chopping board
- Measuring cups
- Measuring spoons
- Medium saucepan
- Muffin tins/liners
- Wooden spoon
- Large mixing bowl
- Spatula
- Fork
- Small bowl
- Tablespoon

### **Ingredients**

- 2 rhubarb stems
- ½ cup lightly packed brown sugar
- 4 tbs water
- 1 egg
- 2 tbs butter
- 1 tsp ground cinnamon
- 1 cup self-raising Flour

### **What to do**

1. Preheat oven to 190C
2. Line cake pans with patty liners
3. Trim ends of rhubarb, wash and chop.
4. Place rhubarb, sugar and water in a medium saucepan over medium heat. Cook, stirring, until the sugar has dissolved. Increase heat to high and cook, uncovered for 2-3 minutes or until the rhubarb is tender. Remove from heat and pour into a large bowl. Stand for 5 minutes to cool slightly.
5. Lightly whisk the egg with a fork in a small bowl.
6. Melt the butter in the microwave.
7. Add egg and butter to the rhubarb mixture and mix to combine.
8. Add the cinnamon and flour. Mix until just combined.
9. Spoon the mixture into the patty liners.
10. Bake for 18 – 20 minutes or until just cooked (the cupcakes will be a little wet in the centre because of the rhubarb).