

## **Blueberry Rhubarb Streusel Muffins**

### **Ingredients**

#### **The Streusel Topping**

- 6 tablespoons all-purpose flour
- 3 tablespoons organic granulated sugar
- 1/2 teaspoon ground cardamom
- 2 tablespoons coconut oil

#### **The Muffins:**

- 1 cup small-dice rhubarb, fresh or frozen
- 1 Cup fresh or frozen blueberries
- 3/4 Cup organic granulated sugar
- 1 1/3 Cups all-purpose flour
- 1 1/4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon fine salt
- 1/4 teaspoon ground cardamom
- 5 tablespoons coconut oil-melted
- 1 large egg
- 1 teaspoon vanilla extract
- 3/4 cup plain whole-milk Greek yogurt

### **Instructions**

#### **For the streusel:**

1. Whisk the flour, sugar and cardamom in a medium bowl.
2. Add the coconut oil and combine with a fork.
3. Mix the coconut oil into the flour until mostly incorporated but some small pieces remain. (The streusel is ready when it holds together in large clumps when squeezed—it will still be fairly dry.)

#### **For the muffins:**

1. Heat the oven to 375°F
2. Put liners into a 12 hole muffin tin.
3. Mix rhubarb with 1/4 cup of the sugar in a medium bowl. Let the mixture sit while you mix up the dry ingredients.
4. Whisk together the flour, baking powder, baking soda, salt, and cardamom in a large bowl.
5. Place the remaining 1/2 cup sugar, coconut oil, egg, vanilla, and yogurt in a separate medium bowl and whisk until smooth.
6. Add the wet ingredients to the dry and mix just until combined, about 25 to 30 strokes.
7. Gently Stir in the reserved rhubarb and the blueberries. Use about another 10 to 15 strokes. (The batter is very thick.)
8. Place a rounded 1/4 cup of batter into each muffin hole (the holes will be full to the top, not much rise in these muffins) and evenly sprinkle the streusel over top. (This will be messy. Don't worry about it-bakes fine)
9. Bake until a toothpick comes out clean, about 20 to 25 minutes.
10. Let the muffins cool for 15 minutes in the pan.
11. Remove the muffins from the pan. Serve warm or cool. Freeze any extra