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Muffins and breads

Gruyère and walnut mini-scones

Very tasty! My adaptation of a recipe from the LCBO "Food and Drink." Could use Asiago cheese for an even sharper cheese taste.

1 cup	flour	½ cup	walnuts (original recipe called for pecans)
1½ tsp	baking powder	2 tbsp	chopped fresh parsley
½ tsp	salt	½ cup	milk
2 tbsp	cold butter	1	egg, lightly beaten
½ cup	Gruyère or Emmenthal, grated		

Procedure

- 1 Line baking sheet with parchment paper.
- 2 Chop the nuts into small pieces. Grate the cheese
- 3 Stir flour with baking powder and salt. Grate cold butter into flour or use a pastry blender, until only small bits are visible. Add cheese and parsley. Toss until evenly distributed. Gently add the nuts so that they stay in reasonable size pieces.
- 4 Mix in milk, stirring until soft dough forms.
- 5 Turn out onto floured board and divide in half. Knead each half 2 - 3 times, then pat out with floured hands into rounds about ¾" thick. Cut each round into 8 wedges.
- 6 Place on baking sheet about 1" apart. Brush top with egg.
- 7 Bake at 450° for 8 - 10 minutes until lightly golden.
- 8 Can be frozen and stored in airtight bake. Reheat from frozen, uncovered in 350° oven for 10 minutes, or until warmed through.

Rhubarb streusel muffins

A yummy and easy to make muffin -- not too sweet. Can use fresh or frozen rhubarb.

1¼ cup	brown sugar	2½ cup	flour
½ cup	oil	1 tsp	baking soda
1	egg	1 tsp	baking powder
2 tsp	vanilla	½ tsp	salt
1 cup	buttermilk	1/3 cup	white sugar
1½ cup	rhubarb (fresh or frozen), cut into cubes	1 tsp	cinnamon
½ cup	nuts (walnuts or pecans), chopped	1 tbs	melted butter

Procedure

- 1 Beat together brown sugar, oil, egg, vanilla and buttermilk.
- 2 Stir the chopped rhubarb and nuts into the liquid mixture.
- 3 Sift together flour, baking soda, baking powder and salt. Combine dry ingredients into liquid mixture, stirring until just blended. Do not over stir.
- 4 Line muffin tin with paper muffin cups. Spoon mixture into 12 large muffin cups.
- 5 Mix together the white sugar, cinnamon and melted butter. Sprinkle over the tops of the muffins, pressing lightly into the batter.
- 6 Bake at 400° for 20 - 25 minutes. Test with cake tester or knife to ensure they are not wet inside.

Yield: 12