



Strawberry Rhubarb Muffins

1 1/4 cup all purpose flour

3/4 cup sugar

1 tsp cinnamon

1 tsp baking powder

1/2 tsp baking soda

1/2 cup unsweetened applesauce

1 large egg

1/2 cup plain greek yogurt

1 tsp vanilla

3/4 cup chopped rhubarb

3/4 cup chopped fresh strawberries

Kosher salt

Preheat oven to 350F degrees. In a medium mixing bowl, combine the flour, sugar, cinnamon, baking powder and baking soda.

Add the egg, greek yogurt and vanilla to the flour mixture and stir until combined. Stir in the chopped rhubarb and strawberries.

Pour batter into muffin pan, filling them about 3/4 of the way full.

Bake for 22-25 minutes or until knife comes out clean.