Rhubarb and ginger muffins

**Ingredients**

100g butter, melted, plus extra for greasing muffin pans  
1 cup sugar  
2 eggs  
1/2 tsp baking soda  
1/2 cup milk, warmed  
1 tsp vanilla essence  
2 cups raw rhubarb, finely chopped  
2 cups self-raising flour  
2 tsp ground ginger

**Method**

1. Step 1

   Preheat oven to 200C. Grease muffin pans.

2. Step 2

   Beat together butter, sugar and eggs. Dissolve baking soda in the warm milk and add to the butter and sugar mixture, along with the vanilla essence, rhubarb. Fold in flour and ground ginger, mixing until just combined (do not over-mix). Divide mixture between muffin pans. Bake for 15 minutes or until risen and lightly golden, and mixture is fully set and bounces back to the touch.