

Easy Buttery Rhubarb Streusel Muffins with Crunchy Brown Sugar Topping

Buttery Rhubarb Streusel Muffins That Bake Up Tender, Tangy, and Golden



OVEN
375°F

TIME
18 to 22 min

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INGREDIENTS

For the Muffins:

- 2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1/4 cup brown sugar, packed
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, melted and cooled
- 1/2 cup whole milk
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 1/2 cups chopped fresh rhubarb, about 1/2-inch pieces

For the Streusel Topping:

- 1/2 cup all-purpose flour
- 1/3 cup brown sugar, packed
- 1/4 teaspoon cinnamon
- 1/4 cup unsalted butter, cold and cubed

DIRECTIONS

1. Preheat your oven to 375°F and line a standard muffin tin with paper liners or grease it lightly.
2. In a large mixing bowl, whisk together the flour, granulated sugar, brown sugar, baking powder, baking soda, and salt.
3. In a separate bowl, whisk the melted cooled butter, milk, eggs, and vanilla until smooth.
4. Pour the wet ingredients into the dry ingredients and stir just until combined. Do not overmix.
5. Gently fold in the chopped rhubarb.
6. To make the streusel, combine the flour, brown sugar, and cinnamon in a small bowl. Cut in the cold butter with a fork or pastry cutter until crumbly.
7. Divide the muffin batter evenly among the prepared muffin cups, filling each about three-quarters full.
8. Sprinkle the streusel generously over the top of each muffin.
9. Bake for 18 to 22 minutes, or until the tops are golden and a toothpick inserted into the center comes out clean.
10. Let the muffins cool in the pan for 5 minutes, then transfer them to a wire rack to cool completely.

SWAPS & NOTES

Fresh rhubarb works best here because it holds its shape nicely during baking, but frozen rhubarb can also be used.

Just thaw and drain it well first so the batter does not become too wet.

Whole milk adds richness, though 2% milk can work in a pinch.

If you want a slightly deeper flavor, you can swap the vanilla for vanilla bean paste.

TIPS FOR SUCCESS

The biggest key to tender muffins is not overmixing the batter.

Stir until the flour disappears, then stop.

Cut your rhubarb into evenly sized pieces so it bakes consistently throughout the muffins.

For the streusel, keep the butter cold.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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