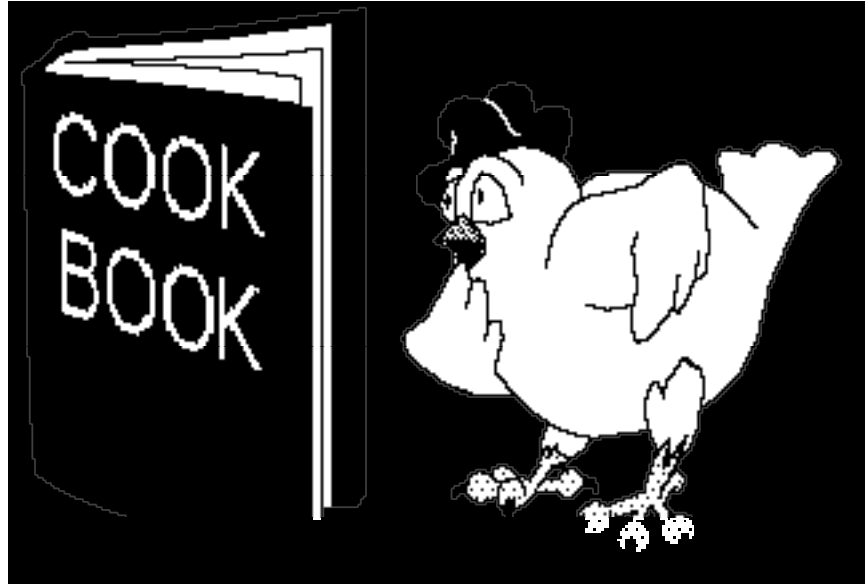


# **The Growing Scene, Inc**

**Garden Center-Landscaping-Farmstand  
17009 Harmony Road, Marengo  
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*From Grandpa's Garden to Grandma's Kitchen...*

## **GRANDMA'S RECIPE BOOK**



## **RHUBARB OATMEAL MUFFINS**

1-cup all-purpose flour  
3/4-cup quick cooking oats  
1/2 cup packed brown sugar  
2 tsp. baking powder  
1/2 tsp. baking soda  
1/4 tsp. salt  
1/4 tsp. ground nutmeg  
1 egg  
1/3-cup vegetable oil  
1/3 cup orange juice  
1 tsp. grated orange peel  
1 cup diced fresh or frozen rhubarb, thawed and drained.

### **Topping:**

1/4-cup quick cooking oats  
1/4 cup packed brown sugar  
2 Tablespoons chopped pecans

2 Tablespoons butter or margarine, softened  
1/8 tsp. ground ginger  
1/8 tsp. ground cinnamon

In a mixing bowl, combine the first seven ingredients; set aside. In another bowl, combine egg, oil, orange juice and peel. Stir into dry ingredients just until moistened. Fold in rhubarb. Fill greased or paper-lined muffin cups two-thirds full. Combine topping ingredients; sprinkle over tops. Bake at 350 degrees for 18-20 minutes or until muffins test done. Cool for 5 minutes; remove from the pan to a wire rack. Makes 12 muffins.

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