

# Rhubarb Strawberry Muffins

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½ cup firmly packed brown sugar	2 eggs
½ cup LAND O LAKES® butter, softened	2 cups all-purpose flour
1 ½ cups sliced ¼ inch fresh or frozen rhubarb	1 tsp. cinnamon
1 (8 ounce) carton (1 cup) plain yogurt	¼ cup strawberry preserves, Melted.

Heat oven to 375°F. in large mixer bowl combine sugar and butter. Beat at medium speed, scraping bowl often, until mixture is creamy (1 to 2 minutes). Add rhubarb, yogurt and eggs; continue beating until well mixed (1 to 2 minutes). By hand, stir in flour, baking soda and cinnamon just until moistened. Spoon into paper lined or greased muffin pans. Bake for 20-22 minutes or until light browned. Let cool 5 minutes-remove from pans. While still warm, brush top of each muffin with melted strawberry preserves. **YIELD:** 1 dozen.