

# RHUBARB-CINNAMON MUFFINS

## Ingredients

9 ounces (2 cups) unbleached all-purpose flour	4 ounces (8 Tbsp) unsalted butter, melted and cooled slightly
3/4 cup sugar	2 large eggs
2 1/2 tsp baking powder	1 tsp pure vanilla extract
1 tsp ground cinnamon	1 1/2 cups 1/4-inch-diced rhubarb
1/2 tsp baking soda	3 Tbsp sugar
1/2 tsp kosher salt	1/2 tsp ground cinnamon
1 cup sour cream	

## Directions

1. Position rack in the center of the oven and heat oven to 400 degrees. Line a 12-cup muffin tin with paper or foil baking cups.
2. In a large bowl, combine the flour, sugar, baking powder, cinnamon, baking soda, and salt and whisk to blend.
3. In a medium bowl, whisk the sour cream, melted butter, eggs, and vanilla until smooth. Lightly stir the sour cream mixture into the dry ingredients with a spatula until the batter just comes together; don't overmix. Gently stir in the diced rhubarb. The batter will be thick. Portion the batter into the muffin cups, using the back of a spoon or a small spatula to settle the batter into the cups. The batter should mound a bit higher than the tops of the cups.
4. In a small bowl, combine the sugar and cinnamon and mix well. Sprinkle a generous 1/2 tsp of the cinnamon-sugar mixture over each muffin.
5. Bake the muffins until they're golden brown and spring back most of the way when gently pressed, and a pick inserted in the center comes out clean, 18 to 22 minutes. Transfer to a rack and let cool in the pan for 5 to 10 minutes. Carefully lift the muffins out of the pan--if necessary, loosen them with the tip of a paring knife--and let them cool slightly. Serve warm.

Serves 12

**Source:** *Fine Cooking in Season* (Fine Cooking)