

CINNAMON RHUBARB MUFFINS

Ingredients

9 ounces (2 cups) unbleached all-purpose flour	2 large eggs
¼ cup sugar	1 tsp pure vanilla extract
2 ½ tsp baking powder	1 ½ cups 1/4-inch-diced rhubarb (7 ¼ ounces)
1 tsp ground cinnamon	
½ tsp baking soda	<u>Topping:</u>
½ tsp kosher salt	3 Tbsp sugar
1 cup sour cream	½ tsp ground cinnamon
4 oz (8 Tbsp) unsalted butter, melted and cooled slightly	

Directions

1. Position a rack in the center of the oven and heat the oven to 400 degrees. Line a 12-cup muffin tin with paper or foil baking cups.
2. Make the muffin batter: 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. Make the topping: In a small bowl, combine the sugar and cinnamon and mix well. Sprinkle a generous ½ 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 5 to 10 minutes.

Source: *Cooking in Season* (Fine Cooking)