

Cinnamon-Rhubarb Muffins  
Courtesy of FineCooking.com

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

Position a rack in the center of the oven and heat to 400 degrees F. Line a 12-cup muffin tin with paper or foil baking cups. In a large mixing bowl, combine the flour, 3/4 cup sugar, baking powder, 1 tsp cinnamon, baking soda, and salt and whisk to blend. In a medium bowl, whisk together 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; do not over-mix. Gently stir in the diced rhubarb. The batter will be thick. Divide the batter among 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. To make the topping, in a small bowl, combine 3 tbsp sugar and 1/2 tsp cinnamon and mix well. Sprinkle a generous 1/2 tsp of the cinnamon-sugar mixture over each muffin. Bake the muffins until they're golden brown, 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 the muffins 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 somewhat. Serve warm.

Makes 12 muffins.