

Cinnamon-Rhubarb Mini Loaves

<http://userealbutter.com/2009/04/15/cinnamon-rhubarb-mini-loaves-recipe/>
from *Fine Cooking* issue #85

2 cups flour
3/4 cup sugar
2 1/2 tsps baking powder (1 1/2 tsps at 8500 ft.)
1 tsp ground cinnamon
1/2 tsp baking soda
1/2 tsp kosher salt
1 cup sour cream
4 oz. unsalted butter, melted and cooled slightly (oops, mine was softened)
2 large eggs
1 tsp vanilla extract
1 1/2 cups rhubarb, 1/4-inch dice

topping

3 tbsps granulated sugar
1/2 tsp ground cinnamon

If using muffins, line the muffin tins with muffin papers or foils. If using mini loaf pans, butter the pans, line with parchment paper, butter the paper. Heat the oven to 400°F and set a rack in the middle of the oven. Combine the flour, sugar, baking powder, cinnamon, baking soda, and salt in a bowl. Whisk together well. In a large bowl, blend together the sour cream, butter, eggs, and vanilla until smooth. Gently mix the dry ingredients into the wet ingredients until just combined. Toss in the rhubarb and fold gently to combine. Divide the batter into the muffin tins or the loaf pans and flatten the batter down into the corners. If making muffins, the batter should mound a little at the center. Mix the sugar and cinnamon together for the topping. Sprinkle over the muffins or the loaves. Bake muffins until golden brown (about 18-22 minutes) or until they pass the clean toothpick test. I baked my mini loaves for 36 minutes and used the toothpick test. Remove from oven and let cool on a rack for a few minutes. Serve warm. Makes 12 medium muffins or 3 mini loaf pans (about a 3-cup capacity per pan).