

THE WAY THE COOKIE CRUMBLES



Rhubarb Muffins (slightly adapted from Fine Cooking)

Healthy tricks I almost always use with quick breads: Replace half of the white flour with whole wheat pastry flour. Replace sour cream with Greek yogurt. Replace 4 tablespoons of the butter with 2 tablespoons of oil, which keeps the bread moist (but leaving 4 tablespoons of butter in the recipe keeps it tasting great).

Usually I assume 4.8 ounces (by weight) per cup of flour, but the original recipe included weight measurements with flour at 4.5 ounces per cup. As always, if you can measure by weight, do it.

9 ounces (2 cups) all-purpose flour
2½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon table salt
½ teaspoon cinnamon
2 large eggs
¾ cup (5.25 ounces) granulated sugar
1 cup sour cream
8 tablespoons (1 stick) unsalted butter, melted and cooled slightly
1 teaspoon pure vanilla extract
1½ cups (7.25 ounces) ¼-inch-diced rhubarb

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. In a large mixing bowl, combine the flour, baking powder, baking soda, cinnamon, and salt and whisk to blend. In a medium bowl, whisk together the eggs, sugar, sour cream, melted butter, 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 overmix. Gently stir in the diced rhubarb. The batter will be thick.
3. 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.
4. 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.**