

Rhubarb Coffee/CupCakes

from Donna VanBuecken www.accentnatural.com

1 stick butter (softened)
1.5 c sugar
1 egg
1 c sour milk (See note)
1 t vanilla
1 t salt
1 t baking soda
2 c flour
2 c diced rhubarb*
*mix w/2 T of the flour

Topping:

½ c brown sugar
1 t cinnamon.

Cream butter and sugar together. Beat in egg. Add sour milk and vanilla. Beat 30 seconds. Whisk together salt, baking soda and remaining flour. Add to creamed mixture; blend until smooth. Stir in flour coated rhubarb pieces. Pour into prepared coffeecake baking pan or aluminum and paper cupcake papers.

Combine brown sugar and cinnamon; sprinkle over unbaked batter. (Alternate: Add 1/4 c chopped nuts.)

Bake at 350 degrees for 45 minutes or until done.

Note: If you don't have sour milk, you can sour it by adding 2 T vinegar or lemon juice to 7/8c milk. Stir to blend.

Added Note: I always use an aluminum cupcake paper with a paper cupcake paper inside instead of a pan. The batter is too heavy to just use one or even two paper cupcake papers. It typically takes a good 60 minutes to bake. I've never baked in a pan, but it seems to me it would also take a longer time. Set the timer for 45 minutes and then keep checking in 5 minutes increments to see if a chrome knife comes out "clean." When it comes out without batter and only crumbs on it, the cake is done. Makes approx 16 cupcakes. **Be sure to fill cupcake papers only one-half full.**