

CINNAMON RHUBARB MUFFINS

Ingredients

1. 1 1/2 cups whole wheat flour
2. 1/2 cup plus 1 tablespoon sucanat with honey
3. 2 teaspoon baking powder
4. 1 1/4 teaspoon cinnamon
5. 1/4 teaspoon salt
6. 1 egg
7. 2/3 cup buttermilk
8. 1/4 cup butter -- melted
9. 1/2 cup chopped fresh or frozen rhubarb -- thawed and drained
10. 1/4 cup peach preserves

Instructions

1. Preheat oven: 400'
2. In a bowl, combine flour, 1/2 cup sucanat, baking powder, 1 teaspoon cinnamon and salt. Combine egg, buttermilk and butter. Stir into dry ingredients just until moistened. Spoon 1 tablespoon of batter into 9 greased muffin cups. Combine rhubarb and peach preserves. Place 1 tablespoon in the center of each cup (do not spread). Top with remaining batter. Combine remaining sucanat and cinnamon. Sprinkle over batter. Bake for 20 minutes or until top of muffin springs back when touched in the center.