RHUBARB CAKE (or Muffins)

60g butter
1 ½ cups brown sugar, firmly packed
1 tsp vanilla essence
1 tsp grated lemon rind
2 eggs
1 cup SR flour
1 cup plain flour
1 tsp ground cinnamon
1 cup sour cream
500g fresh rhubarb, cut in 2cm lengths
1/3 cup brown sugar, extra
1 tsp ground cinnamon, extra

Lightly grease a deep 23cm round cake pan, line base with paper; grease paper, or prepare 12 muffin cases.

Beat butter, sugar, essence and rind in bowl with electric mixer until light and fluffy. Beat in eggs, one at a time. Stir in sifted dry ingredients and cream in 2 batches; add rhubarb. Spread into pan, sprinkle with combined extra sugar and extra cinnamon. Bake in moderate oven about 1 ¼ hours for cake (or 20-25 minutes for muffins). Stand 5 minutes; turn onto wire rack.