

# RHUBARB AND CUSTARD MUFFINS

## Equipment

large bowl  
measuring spoons  
measuring cups  
paper cases

saucepan  
muffin pan  
sharp knife

## Ingredients

2 cups self-raising flour  
 $\frac{3}{4}$  cup caster sugar  
1 cup milk  
3 cups finely chopped rhubarb

$\frac{1}{2}$  cup plain flour  
100 grams butter, melted  
1 egg  
1 tablespoon demerara sugar

## For the custard

2 tablespoons custard powder  
1 cup milk

$\frac{1}{4}$  cup as sugar  
1 teaspoon vanilla extract

## Method

1. Make the custard : Combine custard powder and sugar in a small saucepan; gradually stir in milk. Stir mixture over medium heat until custard boils and thickens. Stir in vanilla extract. Cool
2. Preheat the oven to 200°C/180°C fan-forced. Line muffin pan with paper cases.
3. Sift flours and caster sugar into a large bowl. Stir in the combined melted butter, milk and egg. DO NOT OVERMIX. Mixture should be lumpy. Stir in half the rhubarb.
4. Divide half the mixture between the cases; top with custard. Divide remaining mixture over custard. Sprinkle with remaining rhubarb and demerara sugar.
5. Bake for about 25 minutes. Stand muffins for about 5 minutes before turning, topside up, onto a wire rack to cool.
6. Serve lightly dusted with icing sugar.

