



RHUBARB & CUSTARD CRUMBLE MUFFINS

Ingredients

Muffin Mix

- 175g caster sugar
- 175g rhubarb halved lengthways then diced
- 2 tbsp sunflower oil
- 1 egg
- 1 tsp vanilla essence
- 125ml buttermilk (or low fat yogurt)
- 200g plain flour
- 1 tsp baking powder
- 1 tsp bicarbonate of soda
- Prepared custard

Crumble Topping

- 50g light muscovado sugar
- 50g plain flour
- 25g porridge oats
- 1 tsp ground cinnamon
- 50g butter

Method

It's rhubarb time again, and although we've made rhubarb muffins before, this version adds an extra twist with custard in the middle!

1. Heat oven to 220C/200C fan/gas 7. Line a 12-hole muffin tin with paper muffin cases.
2. Stir the sugar and the rhubarb together and set aside while you make the crumble topping.
3. Mix together the muscovado sugar with the flour, oats and cinnamon, then rub in the butter with your fingertips until clumpy .
4. Stir the oil and egg, vanilla and buttermilk into the sugary rhubarb (don't worry if it's a little bit juicy). Now, add the flour, baking powder and bicarbonate of soda and stir well.
5. Spoon the mixture to fill about two thirds of the cases. Inject about 1-2 teaspoons of custard (use bought ready made) in the centre, just below the surface with a piping bag, or make an indent in the mixture and fill with custard. Quickly spoon the rest of the mixture into the cases, then scatter each with a thick layer of the crumble mix.
6. Bake for 15-18 mins until golden and a cocktail stick poked into the muffin (avoiding the custard) comes out clean. Cool on a wire rack.

They keep for a few days before topping goes a little soft (but still taste good). Eat warm or cold, with or without the rest of the custard or try them with ice-cream!