

## Rhubarb and Custard Muffins

This makes around 12 but can be kept in an airtight container and eaten over a few days. You will need muffin or cupcake cases. Rhubarb is currently in season and if you cannot get hold of fresh rhubarb then frozen is also available in the supermarkets and completely fine to use. Tinned rhubarb is also great – it won't need cooking, but will need to be drained before using.

### Ingredients

- 150g chopped rhubarb
- 150g plain flour
- 50g custard powder
- 2 tsp baking powder
- 150g sugar
- ½ teaspoon salt
- 150ml milk
- 100ml sunflower oil
- 2 small eggs or 1 large egg



### Method

Preheat the oven to 200 C.  
Gently cook chopped rhubarb in 1 tablespoon water and sugar to taste.  
Sift together flour, custard powder and baking powder. Add sugar and salt.  
Beat together milk, oil and eggs. Blend together egg mix and flour mix until smooth.  
Fold in rhubarb. Spoon into prepared muffin tray.  
Bake for 20-25 minutes.