RHUBARB AND CUSTARD MUFFINS

Equipment
large bowl  saucepan
measuring spoons  muffin pan
measuring cups  sharp knife
paper cases

Ingredients
2 cups self-raising flour  ½ cup plain flour
½ cup caster sugar  100 grams butter, melted
1 cup milk  1 egg
3 cups finely chopped rhubarb  1 tablespoon demerara sugar
For the custard
2 tablespoons custard powder  ¼ cup as sugar
1 cup milk  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.