

Rhubarb And Custard Muffins

By Chelsea Sugar

Difficulty **Hard** Prep time **10 mins** Cooking time **12 mins** Serves **12**



Ingredients

3 stalks rhubarb
3 Tbsp water
2 cups flour
4 tsp baking powder
1/2 tsp salt
1/2 cup custard powder
1/2 cup **Chelsea White Sugar**
100g butter melted
1 cup milk
1 egg beaten
Chelsea Icing Sugar, to dust

Method

Chop rhubarb into 1-2 cm pieces and microwave with water for 2 minutes (until tender but still retaining shape).

In a separate bowl, place flour, baking powder, salt and custard powder.

Add **Chelsea White Sugar**, butter, milk and egg then stir in the rhubarb and mix until just blended (don't over mix). Pour into a well greased muffin tray. Bake for 12 minutes at 180°C. Cool a couple of minutes, tip out onto a wire rack to cool further. If desired, dust with **Chelsea Icing Sugar** to serve