



Rhubarb & Custard Muffins

Makes 12 large muffins

The classic combo of tangy rhubarb and creamy custard - in a muffin!. Don't worry if the custard oozes out of the muffins!

Ingredients

150g (6oz) light muscovado sugar
75ml (3fl oz) vegetable oil
1 medium egg
Grated zest of an orange
284ml carton of soured cream
300g (12oz) JUVELA Gluten-Free Mix
2tsp baking powder
1 large tin rhubarb (drained weight approx 200g)
12tsp thick custard

Oven temperature 190°C, 375°F, Gas Mark 5

Method

In a large bowl, beat together the sugar, oil, egg, orange zest and soured cream until smooth.

Add the Mix and baking powder and rhubarb and combine well.

Line a 12-hole muffin tin with muffin cases and half fill each case, making a slight dip in the centre of each with a spoon.

Place a teaspoonful of custard into the dip of each muffin and then gently cover with enough moisture to seal in the custard.

Bake in a pre-heated oven for about 20 minutes until risen and golden brown.