

RHUBARB CRUMBLE MUFFINS

INGREDIENTS

- + 300G RHUBARB, TRIMMED AND CHOPPED
- + 1 VANILLA BEAN, SPLIT
- + ½ CUP (110G) CASTER (SUPERFINE) SUGAR
- + 1 TEASPOON FINELY GRATED ORANGE RIND
- + ¼ CUP (60ML) ORANGE JUICE
- + 2½ CUPS (375G) SELF-RAISING (SELF-RISING) FLOUR
- + 1 CUP (175G) BROWN SUGAR
- + 1 TEASPOON GROUND CINNAMON
- + 1 TEASPOON GROUND GINGER
- + 2 EGGS, LIGHTLY BEATEN
- + 2 TEASPOONS VANILLA EXTRACT
- + ½ CUP (125ML) BUTTERMILK
- + ½ CUP (125ML) VEGETABLE OIL

CRUMBLE TOPPING

- + ½ CUP (75G) SELF-RAISING (SELF-RISING) FLOUR
- + 2 TABLESPOONS DEMERARA SUGAR
- + 40G UNSALTED BUTTER, MELTED

METHOD

- 1 Preheat oven to 180°C (350°F). Place the rhubarb, vanilla bean, sugar, orange rind and juice in a medium saucepan over medium heat.
- 2 Bring to a simmer and cook, stirring, for 6 minutes or until soft. Set aside to cool slightly. While the rhubarb is cooling, make the crumble topping.
- 3 Place the flour, Demerara sugar and butter in a medium bowl and mix until just combined. Set aside. Place the flour, sugar, cinnamon and ginger in a large bowl.
- 4 Add the egg, vanilla extract, buttermilk and oil, and, using a butter knife, mix until just combined. Spoon into 12 x ½-cup-capacity (125ml) well-greased muffin tins.
- 5 Top each with the rhubarb and spoon over the crumble. Cook for 20 minutes or until cooked when tested with a skewer. Set aside to cool for 2 minutes in the tins, before transferring to a wire rack to cool completely. Makes 12.