

SKILL LEVEL



PREP
35
MINS

BAKE TIME
40-50
MINS

MAKES
16

IN THE KIT

- Bag 1:** 90g caster sugar
- Bag 2:** 15g custard powder, 15g caster sugar
- Bag 3:** 110g caster sugar, 110g light brown sugar
- Bag 4:** 135g plain flour, 30g custard powder, ½ tsp baking powder
- Bag 5:** 30g white chocolate chips

- 1 x A4 baking paper
1 x testing skewer
1 x small piping bag

YOU WILL NEED

- 275g fresh rhubarb
150ml milk (30ml + 120ml)
200g unsalted butter, plus extra for greasing
3 medium eggs

- 1 x 20cm square tin

STORAGE

Store in an airtight container in a cool, dry place.

INGREDIENTS

Caster sugar, plain white flour (**wheat** flour, calcium carbonate, niacin, iron, thiamin), light brown sugar (sugar, cane molasses), custard powder (8%) (maize starch, salt, colour (annatto norbixin), flavouring), white chocolate chips (sugar, cocoa butter, whole **milk** powder, emulsifier (**soya** lecithin), vanilla extract), baking powder (raising agents (disodium diphosphate, sodium hydrogen carbonate), **wheat** flour, calcium, iron, niacin, thiamin).

White chocolate contains milk solids 14% minimum.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1621kJ/387kcal
Fat	2.2g
of which saturates	1.2g
Carbohydrate	88g
of which sugars	64g
Protein	2.9g
Salt	0.31g

Allergens:

For allergens see ingredients in **bold**.

May contain: **tree nuts**, **sulphites**, and other cereals containing **gluten**.

Best before:

See sticker.

Suitable for vegetarians.

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520g



Rhubarb & Custard Squares





1. To make the stewed rhubarb, cut 275g of rhubarb into 2-3cm pieces and put into a medium saucepan with the caster sugar (**bag 1**).



2. Cook for 7-12 minutes on a medium heat, stirring for the first few minutes to prevent the sugar from burning. Once bubbling, stir occasionally until the rhubarb has broken down. Remove from the heat and leave to cool slightly.



5. Put half the batter into the prepared tin and spread to the edges. Spoon half of the stewed rhubarb over the top and use a knife to ripple the rhubarb through the batter. Top with the remaining batter and spoon the custard and the remaining rhubarb over the top. Use a knife to gently ripple the batter and toppings together.



6. Bake in the oven for 40-50 minutes, or until lightly golden around the edges and the provided skewer inserted into the middle comes out mainly clean with a few crumbs on. If you prefer a slightly gooey base, cook for less time, or if you prefer a cakier base, cook for slightly longer. Leave to cool completely in the tin on a wire rack.



3. To make the custard, put the custard powder and caster sugar (**bag 2**) into a small saucepan. Add 2 tbsp (30ml) of milk and mix until combined. Add the remaining 120ml of milk and mix together until smooth. Cook on a low heat for 2-3 minutes, mixing constantly until the custard begins to thicken. When the custard has just thickened, remove it from the heat and allow it to cool slightly - it will thicken more as it cools. Preheat the oven to 180°C/160°C Fan/Gas Mark 4.



4. Lightly grease a square tin and line with the provided baking paper. To make the cake batter, melt 200g of butter. Add the melted butter to a large bowl with the caster sugar and light brown sugar (**bag 3**), and mix until smooth. Add 3 eggs, one by one, mixing after each addition. Gradually add the plain flour, custard powder, and baking powder (**bag 4**), and gently mix everything together until smooth.



7. Once cooled, remove from the tin. Empty the white chocolate chips (**bag 5**) into a microwave-safe bowl. Melt in the microwave in 10 second intervals, stirring between each interval until melted. Alternatively, put the white chocolate chips into a heatproof bowl over a pan of simmering water, ensuring the bowl doesn't touch the water, and mix until smooth and melted.



8. Put the melted white chocolate into the provided piping bag and cut a small corner off the end. Drizzle the white chocolate over the top. Use a sharp knife to cut into 16 squares.

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FOR MORE INFO:

bakedin.co.uk/rhubarb-custard-squares