

Rhubarb and custard blondie

Ingredients

- 225g butter or dairy free spread
 - 200g light brown soft sugar
 - 100g caster sugar
 - 150g plain flour
 - 50g custard powder
 - ½ tsp baking powder
 - 3 medium eggs
 - 250g white chocolate chips
 - 2 tsp vanilla extract
- for the rhubarb custard swirl**
- 200g Rhubarb tinned is adequate make sure is drained well
 - 75g caster sugar
 - 4 tbsp custard

Method

- For the rhubarb & custard swirl, put the rhubarb and sugar in a wide pan. Cook over a medium heat, stirring frequently for about 10 mins, until the rhubarb breaks down and turns jammy. Leave to cool.
- Heat the oven to 180C/160C fan/gas 4. Put the butter and both sugars into a pan and put over a low heat. Melt together until smooth, then remove from the heat, and leave to cool for 10 mins while you sieve the flour, custard powder and baking powder in a bowl. Butter a 20 x 30cm baking tin and line with baking parchment.
- Beat the eggs into the cooled sugar and butter mixture, then fold in the dry ingredients until you have a smooth batter. Stir in 150g of the chocolate chips and the vanilla. Pour into the brownie tin, then use a teaspoon to swirl rhubarb compote on top of the batter. Add dollops of the custard, then swirl a skewer or cocktail stick through the compote to create a marbled pattern.
- Bake for 35-40 mins until set and the edges are coming away from the sides of the tin, then leave in the tin to cool. Melt the remaining 100g chocolate. Use a spoon to drizzle the chocolate over the blondie in a zig-zag pattern. Cut into squares to serve.

