

RHUBARB POO PUDDING

Prep time - easy 15 mins/Cook Time - 50 mins/Enough to share 6 mouths

Veggie but not Vegan does contain wheat/dairy (and rhubarb)

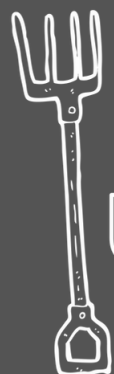
What??? Affectionately named upon first view by Team Member Maz's young daughter, we dare you to try the one of the tastiest ways to transform our rhubarb into a very sticky treat. Best served warm with thick cream or custard (to cover up the shocking appearance). If you make it why not share a photo at @tillytractor!

Ingredients List:

500g of Snakehall Farm Rhubarb (other rhubarb will suffice but it may not be as tasty). Clean off the organic mud, trim & cut into 1cm chunks
100g of muscovado sugar (should be dark but can use a mix of dark & light if that's in your cupboards)
175g self raising flour
1 egg - beat it
125ml milk
50g butter (melt it and a little bit more for a well greased dish - its sticky!)
1 teaspoon of vanilla extract
Orange Zest - grate it don't waste it
For the topping:
150g of dark muscovado sugar
25g butter (chop it into pieces or pinch bits with your fingers)
juice of that 1 orange (above)
300 ml boiling water (whaaat)?

Method:

Step 1: pop the oven to 190C/375F/GM5 & butter up a large pudding bowl or a fairly deep oven proof dish
Step 2: Mix sugar and flour together in one bowl.
Step 3: In another bowl/jug melt the butter, then add the beaten egg with the milk and mix together. Add the vanilla and orange zest.
Step 4: Whisk together the wet ingredients into the dry ingredients and make a smooth batter.
Step 5: Fold half of the chopped rhubarb into the batter. Put the remaining rhubarb into the bottom of the oven proof dish/pudding bowl. Pour the now lumpy rhubarb batter over the top.
Step 6: Add the Topping sugar and butter over the batter. Boil the kettle and mix the boiling water with the orange juice and now (oh my goodness really?) pour that all over the top of the pudding.
Step 7: Bake in the oven for 45 to 55 mins until browned on top, firm to the touch but squidgy and sticky in the middle.
Step 8: Serve to your family including the rhubarb haters and those that refer to this a a Poo Pudding, cover in custard or a dollop of cream and EAT!
Step 9: Do some weeding, digging or general gardening exercise to reduce the calorific content OR just do the washing up whilst dancing like nobody is watching.



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