

Rhubarb bran muffins

1 cup oat bran
¾ cup boiling water
1 pack of Western Harvest sliced rhubarb
2/3 cup brown sugar
1 egg, lightly beaten
3 tbsp vegetable oil
1 cup self-raising flour, sifted
¼ cup milk

1. Combine oat bran and boiling water in a bowl. Set aside for 20mins or until water is absorbed.
2. Preheat oven 200°C or 180°C fan bake. Line 10 holes of a muffin tray with paper cases.
3. Place WH rhubarb, 1 tbsp brown sugar and extra boiling water in a bowl. Toss to combine.
4. Whisk remaining brown sugar, egg and oil in a large bowl. Stir in bran mixture until smooth. Add flour, milk and half the WH sliced rhubarb. Stir until just combined. Spoon into paper cases.
5. Scatter any remaining rhubarb and bake for 25-30mins until muffins spring back when lightly touched. Cool on a wire rack.

• **Makes 10** • **Prep 30mins + soaking** • **Cooking 30mins**