

Baked Pumpkin Doughnuts with Custard and Rhubarb

220g plain flour
2 teaspoons baking powder
½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon allspice
A pinch of ground cloves
75ml sunflower oil
110g light brown sugar
1 large egg
1 teaspoon vanilla extract
225g canned plain pumpkin
120ml milk
100g butter, melted
200g granulated sugar
2 tablespoons ground cinnamon



Rhubarb

100g of rhubarb
50g of caster sugar
2 tablespoons of water

Custard

200ml of milk
1 vanilla
2 egg yolks
40g of caster sugar
2 tablespoons of cornflour



Preheat oven 200C. Spray a 24-cup mini muffin tin with baking spray and set aside. In a medium bowl mix together flour, baking powder, cinnamon, nutmeg, allspice, and cloves. In a separate bowl whisk together oil, brown sugar, egg, vanilla, pumpkin and milk until smooth. Add dry ingredients to wet ingredients and mix until just combined. Divide batter evenly among muffin cups. Bake for 10-12 minutes or until a toothpick comes out clean.

While the muffins bake, melt butter in one bowl and combine granulated sugar and cinnamon in another bowl. Remove muffins from oven and cool for 2 minutes. Dip each muffin in melted butter and then roll in cinnamon sugar to coat. Serve muffins warm or at room temperature, either on their own or dunked into rhubarb and custard (see below)

Put the rhubarb in a pan with the sugar and water, bring to the boil and simmer gently for 10 minutes with the lid on. Remove the lid and stir, then remove from the heat when it reaches a jammy consistency.

For the custard, add the milk to a saucepan, then scrape in the seeds from the vanilla pod and bring to the boil. In a bowl, whisk the egg yolks, sugar and cornflour together, then add the hot milk to the egg mixture and whisk together. Return the mixture to the saucepan and bring slowly to the boil, whisking continuously, until thickened. Transfer to a serving bowl. Add a spoonful of jam to the top of the custard and dunk the doughnuts in!!