

Rhubarb Ginger Pots.

FOR THE CARAMEL RHUBARB

50g/2oz butter, plus extra for the ramekins
4 or 5 sticks of rhubarb chopped into 2inch lengths
75g/2.5 oz. dark brown muscovado sugar

FOR THE PUDDINGS

140g/5oz butter, softened
100g/4oz light brown muscovado sugar
1 egg
125ml/4fl oz. buttermilk
2 balls preserved stem ginger, finely chopped, plus 1 tbsp. syrup from jar
100g/4ozs plain flour, plus extra for dusting
1.5 tbsp. ground ginger
.5 tsp baking powder
1 tsp bicarbonate of soda
Icing sugar, for dusting
Cream or custard, to serve

1 Heat oven to 180C/160C fan/gas 4. Lightly butter and flour 6 x 8cm deep ramekins, tapping out excess flour. Heat the butter in a pan until foaming, add the rhubarb and cook for 1 min on a medium heat. Toss in the sugar and cook until dissolved. Divide between the ramekins.

2 For the puddings, beat the butter and sugar together with an electric whisk until fully combined.

In a separate bowl, mix together the egg, buttermilk, chopped ginger and ginger syrup, then stir this into the butter mixture.

Fold in the flour, ground ginger, baking powder, bicarbonate of soda and a pinch of salt. Divide between the ramekins so they are filled to just below the top.

Place them on a baking tray and bake for 20 mins, until golden and risen.

3 Serve warm, dusted with icing sugar. Accompany with cream or custard.