# **Rhubarb Friands**

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| **Ingredients**  160g melted unsalted butter, plus extra for greasing 30g plain flour (or gluten free flour), plus 2 tbsp for dusting 100g light brown soft sugar 100g icing sugar | ¼ tsp fine salt 200g ground almonds ½ orange (scrubbed), zest 5 egg whites 200g rhubarb, cut into 24 pieces |

**Method**

1. Preheat the oven to 180˚C, gas mark 4, and use a pastry brush to grease a 12-hole muffin tin with melted butter, getting into the corners and up the sides. Dust the tin holes with flour, tipping and tapping it round each hole before shaking any excess out.

2. Sift the sugars, salt, ground almonds and flour into a bowl with the orange zest and mix together. In a separate large bowl, use electric beaters to whisk the egg whites to soft peaks (when you lift the whisk out, it should create peaks in the whites that slowly fall back into the bowl). Tip the dry ingredients into the whisked whites and gently fold in with a spatula. Pour in the cooled melted butter and fold it in to form a light and bubbly batter. Divide the batter between the holes of the muffin tin and smooth the tops with the back of a teaspoon. Lay 2 pieces of rhubarb across the top of each friand.

3. Bake for 25-30 minutes, until the middles of the friands are slightly firm to the touch and the tops are dark golden brown. Leave to cool in the tin for 10 minutes before carefully running a palette knife around the edge of each and turning them out ontoa wire rack to cool completely.

4. To decorate, gently warm the marmalade and 1 tbsp hot water in the microwave or in a small saucepan for about 1 minute, until melted and bubbling. Brush the mixture over the top of each friand and sprinkle over a few toasted flaked almonds. Enjoy on their own or with a dollop of crème fraîche, if liked.

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