

Rhubarb and Sweet Cecily Yorkshire Pudding

Serves 4 - 6

- 350 g young rhubarb (5 - 6 stalks)
- 90 g sultanas or raisins
- 25 g chopped young [sweet cecily](#) leaves
- 40 g butter
- 2 heaped tbs brown sugar
- 1 tbs corn oil - or another unflavoured oil
- 120 g plain flour
- 180 ml milk
- 4 eggs

Method:

- Preheat the oven to 400F, Gas Mark 6 or 200C (180C fan).
- Cut the rhubarb into 2 - 3 cm lengths and put in a bowl, cover with boiling water.
- Leave for 1 minute and then drain, this softens the rhubarb.
- Add the sultanas and sweet cecily to the rhubarb and set aside.
- Heat the butter, oil and sugar in a small pan over a low heat until the sugar melts then pour the mixture into the bottom of a small roasting tin. Heat the tin in the oven until the oil just starts to bubble.
- Make a batter by beating together the flour, milk and eggs and pour this quickly into the roasting tin on top of the butter and sugar mix.
- Sprinkle the rhubarb mix down the centre of the pan leaving a 3 cm gap around the edge to puff up whilst it cooks.
- Bake for about 20 minutes, watching during the last 5 minutes in case the edge of the pudding becomes burnt.
- Serve traditionally with custard or with greek yoghurt.