**Rich Rhubarb and Caramel Baked Custard**

(One of Bryan's favourites)

*You’ll need:*

* 2 cups cream
* 4 eggs
* 8 tbsp brown sugar
* 2 cups rhubarb, chopped
* 1 cup orange juice
* ground nutmeg or powdered ginger

*Method:*

Preheat oven to 200°C.

Simmer rhubarb in orange juice and 4 tbsps sugar till soft. (Add water only if sticking).

Place in an oven-proof dish.

Beat in the cream, eggs and remaining sugar with a fork or eggbeater for three minutes.

Pour the rhubarb mixture over.

Dust on a little ground nutmeg or powdered ginger. Bake for 30 minutes or till firm.

Serve hot or eat the cold leftovers for a sinful breakfast.