Rhubarb muffins with rosewater syrup



* 500g caster sugar
* 2 cup finely chopped rhubarb stems
* 4 teaspoons rosewater
* 440g plain flour
* 4 teaspoons baking powder
* 370ml buttermilk
* 2 egg
* 370ml vegetable oil
1. Place 250g sugar and 1½ cup water in a saucepan over low heat, stirring until the sugar dissolves. Increase heat to medium and simmer for 5 minutes.
2. Add rhubarb and 2 teaspoons of the rosewater and cook for 1 minute further or until rhubarb just starts to soften.
3. Remove from heat and allow to cool. Drain, reserving the syrup.
4. Preheat oven to 180°C. Grease two 12-hole muffin pans with cooking spray
5. Sift the flour and baking powder into a large bowl and stir in remaining 250g sugar. Whisk together the buttermilk, egg and oil.
6. Make a well in the centre of the dry ingredients, then add the liquid and stir until just combined.
7. Stir in the rhubarb and remaining rosewater,
8. Spoon mixture into muffin pan and bake for 25 minutes.
9. Meanwhile, return the reserved syrup to the stove and boil for 5 minutes until reduced and syrupy.
10. To serve, spoon the rosewater syrup over the warm muffins