

# Peach & Raspberry Cobbler

## INGREDIENTS (serves 4-6)

- 125g plain flour
- 1 level teaspoon baking powder
- 25g olive based margarine
- 4 dessertspoons porridge oats
- 3 dessertspoons caster sugar
- 4 dessertspoons (60ml) milk
- 1 can peaches in natural juice
- 100g raspberries (fresh or frozen)



## EQUIPMENT

- mixing bowl, weighing scales, fork
- dessertspoon, can opener, sieve,
- medium sized ovenproof dish

## METHOD

1. Heat the oven to 180°C/Gas 4.
2. Place the flour and margarine in a mixing bowl. Using a table knife cut the margarine into small pieces and then rub in until the mixture resembles breadcrumbs. Then add the oats, sugar and milk and mix together until you make clumps of dough in the bowl.
3. Put the peaches into the ovenproof dish and arrange the raspberries over the top. Scatter the cobbler mixture evenly over the fruit (do not press it down).
4. Bake for 20-25 minutes until golden-brown and the fruit is soft. Serve with custard or crème fraiche.

## HANDY HINTS!

- \* Why not use some tinned pears or half a bag (250-300g) of frozen sliced apples instead!
- \* Any leftover cobbler will last in the fridge until the next day or it can be frozen for up to 1 month.

## ALLERGY AWARENESS!

This recipe contains: Cereals containing gluten, Milk

