

Peach Cobbler

BBC
RADIO



By Peggy Brunache

Ingredients

For filling

6 large ripe peaches, cut into thin wedges
1/4 cup sugar (55g)
1/2 teaspoon ground nutmeg
1 teaspoon cinnamon
1 tablespoon fresh lemon juice
1 teaspoon cornflour

For biscuit topping

120g self-raising flour
100g sugar
1 teaspoon baking powder
1/2 teaspoon salt
90g cold unsalted butter, cut into small pieces
60ml boiling water



Pie dish (22-24 cm)

Serves: 4

Prep time: 20 mins

Bake time: 25 minutes

Method

1. Preheat oven 180 degrees.
2. Mix peaches, sugar, spice, lemon juice and cornflour in the pie dish. In a bowl, stir together flour, sugar, baking powder, and salt.
3. Add in butter with your fingertips or a pastry blender until mixture becomes a coarse, crumbly meal. Stir in water until just combined.
4. Pour the clumpy batter on top of the peaches. Don't worry, batter will spread. Bake in middle of oven for about 20 - 25 mins until topping is golden brown.
5. Serve with vanilla ice cream.