

# Peach Cobbler

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## 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.