



Fruit Cobbler

Ingredients

- 900g Fruit; Apple, strawberry Guava and rhubarb washed, stalks removed and rhubarb cut into 2cm pieces
- 100g/4oz caster sugar

For the cobbler topping

- 225g/8oz self-raising flour
- 2 tsp baking powder
- 75g/3oz chilled butter, diced
- 100g/4oz caster sugar, plus 1 tablespoon
- a pinch of salt
- 1 medium egg
- 100ml/4fl oz buttermilk (use milk +1 tsp of lemon juice mixed in, sit for 10 mins)
- 15g/1/2oz sunflower seeds

Method

1. Spread the fruit over the base of a 2 litre shallow oven dish and sprinkle with the caster sugar. Preheat the oven to 190oC
2. Sift the flour, baking powder, the 100g of caster sugar and a pinch of salt into a bowl or a food processor, add the butter and work together until the mixture looks like fine breadcrumbs.
3. Break the egg into the buttermilk and beat together well.
4. Add to the dry ingredients and mix together lightly into a soft, sticky dough. Drop walnut-sized spoonfuls of the mixture over the top of the fruit, leaving a little space between each one, then sprinkle with the sunflower seeds and the remaining 1 tbsp of sugar.
5. Bake in the oven for 30 minutes until golden and bubbling, covering it loosely with a sheet of foil if it is browning a little too quickly. It is done when a skewer, pushed into the middle of the cobbler topping, comes away clean. Leave to cool briefly before serving.