



TASTEBUDS

Apricot cobbler

INGREDIENTS

- 450g apricots
- 90g light brown sugar
- Pinch cinnamon
- Pinch nutmeg
- Juice of 1 lemon
- 8g cornflour

- 120g flour
- 60g butter
- ½ tsp baking powder
- Pinch cinnamon
- 50g caster sugar
- Pinch salt
- Zest of 1 lemon
- 55g buttermilk

- 1 egg, to egg wash
- Demerara
- Flaked almonds

Alternative cherry cobbler

- 700kg cherries (approx 500g once pitted)
- 75g caster sugar
- 6g cornflour
- Juice 1 lemon

METHOD

Preheat the oven to 190C.

First, prepare the fruit.

Cut the apricots in half, remove the stone, and cut into quarters or eighths. Toss in a bowl with the sugar, spices, lemon juice and cornflour, and leave to one side to macerate.

Place the flour, butter, baking powder, cinnamon, sugar, salt and lemon zest in a bowl, and use your fingertips to rub the butter into the dry ingredients.

Add the buttermilk, and use your hand to bring together into a soft dough.

Tip out onto the worktop, and pat gently into a round shape slightly bigger than your baking vessel (it should be about 1cm thick). Use a 3-4cm cutter to cut out rounds, then roll out the remaining dough and repeat.

Tip the fruit into the baking dish, and top with the little dough discs. Egg wash, and sprinkle with demerara sugar and flaked almonds.

Bake for 25-35 minutes, until the fruit is bubbling and the top is golden brown and crisp.