

Peach Cobbler

A cobbler is an easy way to turn seasonal fruit into a 'proper dessert'. Apricots, plums, blueberries, apples or pears can be used instead of peaches.

Ingredients

- 1 cup peach nectar, apricot nectar or apple juice
- 1/3 cup sugar
- 1 tablespoon plain flour
- 1/2 teaspoon freshly grated nutmeg
- 3 cups fresh sliced and peeled peaches (about 6 medium peaches)
- 1/2 teaspoon grated lemon rind
- 2/3 cup plain flour, extra
- 2 tablespoons old-fashioned (5 minutes) or quick-cooking (1 minute) rolled oats
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 2 tablespoons butter
- 2 tablespoons milk
- 1 egg

Preparation method

Prep: 25 minutes | Cook: 30 minutes

1. Preheat the oven to 200°C. Whisk the peach nectar with 1/3 cup sugar, 1 tablespoon flour and half the nutmeg in a medium saucepan. Cook over medium heat, whisking constantly, until the mixture starts to thicken. Cook and whisk for 2 minutes more, or until thickened. Stir in the peaches and lemon rind and cook until bubbly. Keep warm.

2. Combine 2/3 cup flour in a medium bowl with the rolled oats, 2 tablespoons sugar, the baking powder and the remaining nutmeg. Using a pastry blender or two knives, cut in the butter until the oat mixture resembles coarse breadcrumbs.

3. Combine the milk and egg in a small bowl. Add them to the oat mixture and stir until a dough forms.

4. Spoon the warm peach mixture into a round 23 cm cake tin. Spoon the dough into four even mounds on top. Bake for 18–22 minutes, or until a toothpick inserted into the centre of a mound of dough comes out clean.

5. Serve the cobbler warm, accompanied by cream or ice cream.

Variations

*Blueberry, Apricot or Plum Cobbler:
Prepare as for peach cobbler, but use 3 cups of blueberries, stoned apricots or stoned plums instead of the peaches.



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