

Recipe Feature

Apple and Berry Cobbler

A classic dessert with tasty apples and sweet berries topped with a buttery, comforting biscuit mixture.
Serve with custard for a comforting treat.

Portions 4-6

Ingredients

| | |
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| 350g | Cooking apples – peeled, cored and chopped |
| 300g | Frozen Summer Berries Mix - defrosted |
| 50g | Butter |
| 125ml | Semi-Skimmed Milk |
| 200g | Self-Raising Flour |

Method

1. Preheat the oven to 180°C.
2. In an oven-proof dish, place the chopped apple and berries, ensuring they are evenly distributed.
3. In a separate bowl, mix the flour and butter then slowly add the milk.
4. Take the dough out of the bowl and roll on a floured surface to 2 inches thick.
5. Using a round cutter, cut out the dough and place on top of the fruit.
6. Brush with milk and bake in the oven for approximately 20 minutes.