

Apple and Raisin Spiced Cobbler

Written by Patricia

Tuesday, 10 February 2009 20:11 - Last Updated Tuesday, 10 February 2009 22:04

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Ingredients & Quantities

100g butter 1kg bramley apples peeled, cored and cut into large chunks

100g raisins, or mixed fruit 75g sugar

zest and juice of 1 lemon 200g SR flour

1 tsp. baking powder 50g demerara sugar

1 tsp. mixed spice 150 ml milk

Method

Heat oven to Gas 6, 200c, fan 180c

Melt 25g of the butter in a large pan and add the apples, raisins, sugar, lemon zest and juice. Cook gently for 5 minutes till the fruit just begins to soften then spoon into an ovenproof dish approx 20x25cm (8x10in)

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Melt the rest of the butter in a large bowl. Sift the flour with the baking powder. Add the sugar, spice and melted butter then gradually add the milk and stir until smooth.

Spoon 6-8 large serving spoonfuls on top of the apples and bake for 25-30 minutes until golden. Serve with custard, cream or ice cream.