

Blackberry & apple cobbler



160°C/190°C

Serves 6

Prep time: 20 mins **Cook time:** 55 mins

- 1 Preheat the oven to 160°C Conventional Heat.
- 2 For the filling, cut the apples into thin slices then place in a 1.5 litre (3 pint) pie dish along with the blackberries, caster sugar and mixed spice. Mix gently, then cook on shelf 2 for 30-40 minutes, until the apple is tender.
- 3 Meanwhile, to make the cobbler topping, sift the flour and salt into a large bowl, then rub in the butter and caster sugar. Mix the egg and milk together and add to the dry ingredients to form a dough. Bring the dough together with your hands, then roll out on a floured surface to a thickness of 1cm (½in). Dip the cutter in flour and use to cut 10-12 circles, re-rolling the dough if necessary.
- 4 Turn up the oven to 190°C. Arrange the dough circles on top of the fruit and glaze with a little extra milk. Sprinkle with the demerara sugar and cook on shelf 2 for 25-30 minutes, until the cobbler topping is well-risen, with a golden crust.

Cook's tip: in traditional recipes, the fruit for this deliciously old-fashioned pudding is cooked first on the hob with a little water. But by roasting it using dry Conventional Heat, without adding water, the fruit keeps its shape and you get fabulously intense flavours.

For the filling

675g (1½lb) Bramley apples, peeled and cored
225g punnet blackberries
110g (4oz) caster sugar
½ teaspoon ground mixed spice

For the cobbler

225g (8oz) self-raising flour, plus extra for rolling
1 pinch salt
85g (3oz) butter
30g (1oz) caster sugar
1 egg, beaten
4 tablespoons milk, plus a little extra to glaze
1 tablespoon demerara sugar

You will also need

a 6cm (2½in) cutter

