

Cobbler

Serves 6

Preparation 10 minutes

Cooking 20 minutes

Ingredients 450g **blackberries**
50g light **muscovado sugar**
1 tablespoon **self-raising flour**

For the topping:

150g **self-raising flour**
75g **butter**, cut into pieces
50g **ground almonds**
50g light **muscovado sugar**
Finely grated rind of 1 **orange**
150g carton **natural yogurt**

Method Preheat the oven to 220C (Gas mark 7). *If using a fan oven preheat to 200C.* In one bowl, mix the blackberries, sugar and flour until the fruit is completely coated. Using the large spoon, transfer the fruit to an ovenproof dish.

Make the topping: using the sieve, sift the flour into the other large bowl. Using your fingertips, rub the butter into the flour until the mixture looks like fine breadcrumbs. Stir in the ground almonds, sugar and orange rind. Make a well in the centre and tip in the yogurt. Stir until evenly combined, but do not overmix.

Using the tablespoon, spoon the mixture around the edge of the fruit. Bake in the oven for 20 minutes until the topping is risen and golden. Serve with ice cream, cream or custard.

Nutrition 358 calories, protein 7g, carbohydrate 45g, fat 18g, saturated fat 7g, fibre 4g, added sugar 17g, salt 0.53g **per serving of cobbler.**

177 kcalories, protein 3g, carbohydrate 29g, fat 7g, saturated fat 2g, fibre 1g, added sugar 18g, salt 0.25g **per fairy cake.**

