Tinned fruit cobbler

A Brixham delight!

**Ingredients:**

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| 2  120g  1 tsp  150g  1 tsp  ½ tsp  150g  1 | Tins of fruit such as peaches  Caster sugar  Ground ginger  Plain flour  Baking powder  Ground cinnamon  Butter  Egg |
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**Method:**

1. Preheat the oven to 180C /Gas 4 and line a baking dish with a little butter
2. Tip the peach slices (or other fruit) into the baking dish and sprinkle with 2 tsp sugar and ginger
3. In a bowl mix the flour, sugar, baking powder and cinnamon
4. Then, add the cubes of butter and mix until it looks like breadcrumbs
5. Add an egg to the mixture and mix until it looks like dough – this will be quite thick
6. Spoon the dough onto the peaches (or other fruit) making sure you leave some gaps for the dough to expand. Sprinkle with a little sugar.
7. Bake for 40 minutes and then serve with ice cream, yoghurt or custard.
8. Enjoy!