PEACH & RASPBERRY COBBLER

50% Fruit-based dessert: This dessert counts towards the requirement to provide fruit-based desserts (containing at least 50% fruit) at least twice each week, and the requirement to provide fruit each day at lunchtime.

Recipe adapted from: Sam Ward, Catering Manager, Collaton St Mary Primary School

Ingredients
3.7kg peaches, sliced
1.5kg raspberries, plugged
100g caster sugar
1.4kg plain flour
90g baking powder
340g soft vegetable margarine
340g caster sugar
700ml semi-skimmed milk

Method
1. Preheat the oven to 180°C/350°F/gas mark 4.
2. Slice peaches and place into a deep tin with the raspberries and sprinkle with sugar.
3. Prepare the cobbler by sifting the flour and baking powder into a bowl.
4. Rub in margarine until it resembles breadcrumbs. Stir in the sugar and mix.
5. Add the milk slowly to form a dough.
6. Turn the dough onto a floured surface and roll to 1cm thick. Cut out 6cm rounds and arrange over fruit.
7. Brush with some extra milk.
8. Bake in oven for 30-35 minutes or until golden brown.

Serving suggestion: prepare the cobbler with half wholemeal flour.

Number of portions this recipe makes:
80 primary servings (100g)
65 secondary servings (125g)

Prep: 20 minutes
Cook: 30 minutes

Allergy information:
Milk, wheat (gluten)

Top Tips
Change fruits with the seasons.

Government Buying Standards for Food & Catering Services
Using the GBSF nutrition criteria to buy ingredients helps to reduce the amount of salt, saturated fat and sugar in children’s diets.

For this recipe: choose spreads based on unsaturated fats and milk which is reduced fat (i.e. has a fat content of no more than 1.8g/100g).