



## 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).