

Apple Cobbler

Ingredients

2 large cooking apples
1 tbsp sugar (to sweeten apples)
150g self-raising flour
50g butter or margarine
50g caster sugar
1 egg
milk

Method

1. You will need a 20 cm round ovenproof dish. Heat the oven to 190 C and grease the dish with butter
2. Peel, core and slice cooking apples, place in the dish and sprinkle over the tablespoon of sugar.
3. To make the cobbler put flour and butter into a large bowl rub butter into the flour with your fingertips.
4. Add the caster sugar and the egg a little at a time to make a scone mix to roll out.
5. Knead lightly on a floured surface, roll out the mixture and cut out rounds.
6. Place scones on top of the apple, brush with milk.
7. Bake in the oven for approximately 25 minutes or until golden brown on top and the fruit is soft and bubbling.

