

goodFOOD

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EXCLUSIVE RECIPE

Peach melba cobbler

SERVES 6 PREP 10 mins COOK 45 mins EASY V

Soft, fragrant peaches and tart raspberries with a crunchy cobbler topping make a comforting, fruity pudding. Wholemeal flour adds a slight nuttiness to the topping, but use plain flour if you prefer. Anna Glover

4-6 ripe peaches (or 2 x 400g cans sliced peaches, drained – see tip below), quartered and stoned
50g golden caster sugar
1 tsp vanilla bean paste
1½ tbsp cornflour
100g fresh or frozen raspberries
ice cream or cream, to serve

For the cobbler topping
150g plain wholemeal flour
75g golden caster sugar
150g cold butter, cubed
1 tsp baking powder
1 egg
1 tbsp demerara sugar

1 Heat the oven to 180C/160C fan/gas 4 or an air fryer to 160C. Toss the peaches, sugar, vanilla, cornflour and raspberries together in a 20cm round baking dish (make sure it fits in the air fryer, if using).

2 Mix the flour and sugar together with a pinch of salt in a bowl, then rub in the butter using your fingertips until it resembles damp sand. Stir in the baking powder and egg using a cutlery knife, then knead a few times to bring it together.

3 Spoon the dough over the peaches in rough pieces, leaving some space between each for spreading. Sprinkle over the demerara sugar and bake for 45 mins until the topping is golden brown. Serve with cream or ice cream.

GOOD TO KNOW vit c • 1 of 5-a-day
PER SERVING 436 kcals • fat 22g • saturates 13g • carbs 52g • sugars 31g • fibre 4g • protein 5g • salt 0.7g

GF tip

If you're using canned peaches, don't waste the syrup – add to prosecco for a peach bellini cocktail, or mix with lime juice and top up with sparkling water for a refreshing mocktail.