COOKING PASSION SINCE 1877

Pear and Blueberry Cobbler

DIFFICULTY: EASY

PREPARATION TIME: 30 MINUTES

COOKING TIME: 40 MINUTES

SERVES: 4-6

Ingredients

5 William pears, peeled, cored and cut into eighths

1/4 cup self raising flour

1 tsp mixed spice

1/2 cup brown sugar

60g butter, chopped

1 punnet blueberries

Cobbler topping

3/4 cup self raising flour

1/2 tsp mixed spice

1/3 cup brown sugar

60g butter softened

1/4 buttermilk

1 egg yolk

1/4 cup slivered almonds

Cream or ice cream, for serving

Method

Preheat the oven on CircoTherm® to 190°C. (This recipe may be cooked in a Microwave Combi Oven to save cooking time, check notes below).

In a bowl combine the pears, sifted flour and spice and sugar and toss well to coat the pears. Transfer the pears to a greased 24cm deep ceramic pie dish then dot with the chopped butter. Bake the pears for 15 minutes.

Meanwhile, for the topping: sift the flour and spice into a bowl then add the sugar and mix through. Add the butter and rub through the dry ingredients until the mixture resembles breadcrumbs. Whisk together the buttermilk and egg yolk then stir through the mixture to make a smooth thick batter.

Remove the pears from the oven and stir thoroughly then add the blueberries and mix again. Spoon the batter randomly over the top of the fruit then scatter over the almonds. Bake a further 20-25 minutes until the cobbler topping is cooked through and lightly golden. Serve warm.

Notes

Combination Microwave Cooking Method:

Ingredients:

5 William pears, peeled, cored and cut into eighths

2 tblspn SR flour

1 tsp mixed spice

½ cup brown sugar

60g butter, chopped

1 punnet blueberries

Cobbler Topping

¾ cup SR flour

½ tsp mixed spice

1/3 cup brown sugar

60g butter

¼ cup buttermilk

1 egg yolk

¼ cup slivered almonds

Cream or ice cream, for serving

Method:

In a bowl combine the pears, sifted flour and spice and sugar and toss well to coat the pears.

Transfer the pears to a greased 24cm deep ceramic pie dish then dot with the butter. Cover the dish with cling wrap or a lid.

Cook in microwave oven on 600W for 4 minutes, stir, then cook for a further 2 minutes.

Meanwhile, for the topping: sift the flour and spice into a bowl then add the sugar and mix through. Add the butter and rub through the dry ingredients until the mixture resembles breadcrumbs. Whisk together the buttermilk and egg yolk then stir through the mixture to make a smooth batter.

Remove the pears from the microwave oven and stir, then add the blueberries and mix again. Spoon the batter over the top of the fruit then scatter over the almonds.

Place onto a rack on shelf position 1 and select Hot Air 190°C with 180W for 15 minutes or until cobbler topping is cooked through and lightly golden.

Serve warm with cream or ice cream.

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