



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.

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
