**Peach and Raspberry Cobbler**

Yield: 24 Portions

Contains Cereals containing gluten and milk, may contain soya

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| **Ingredient** | **Amount** |
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| **Peach Slices in Juice** | **2lb 4 oz** |
| **Raspberries (Punnets Frozen)** | **1lb** |
| **Granulated Sugar** | **1 oz** |
| **Plain Flour** | **11 oz** |
| **Baking Powder** | **1 oz** |
| **Bebo Cooking and Baking** | **3 oz** |
| **Granulated Sugar** | **2.5 oz** |
| **Semi Skimmed Milk** | **5 floz** |

Method:

1. Line a baking tray with peaches and raspberries and sprinkle 1 oz of sugar over.
2. For the Cobbler, put the flour, baking powder, sugar and bebo in a bowl.
3. Mix unit it resembles breadcrumbs, then add the milk to form a dough.
4. Turn the dough out into a floured work surface and roll out until about ½ cm thick and cut into 6cm rounds. Place on top of the fruit.
5. Bake in the oven on 180 degrees C for about 20-25 minutes until golden brown.
6. Serve with custard.