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## VITAL STATISTICS

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### Preparation Time

30 minutes

### Cooking Time

45 minutes

### Serves

8

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## INGREDIENTS

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2 apples, peeled & cored  
2 pears, peeled & cored  
4 large plums, stoned & cut into eighths  
150g dried blueberries  
50g light brown sugar  
45ml apple juice  
For the Cobbler Topping:  
200g plain flour  
45g golden caster sugar  
1½ tsp Baking Powder  
1 tsp Bicarbonate of Soda  
50g butter  
115ml buttermilk  
35g walnuts, roughly chopped  
1 tsp Bart Mixed Spice  
1 tsp Bart Ground Cinnamon  
3 tbsp light brown sugar

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## AUTUMN FRUIT COBBLER

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Preheat the oven to 180c/Gas 4. Place the prepared fruit in a pie dish. Mix in the blueberries, sugar and apple juice.

To make the topping, place the flour, sugar, baking powder, bicarbonate of soda and butter in a food processor. Process until it resembles breadcrumbs. Add the buttermilk and process until the dough comes together.

On a floured surface, press the dough out with your hands and cut out 7 circles about 7.5 cm in diameter and arrange them on top of the fruit.

Mix together the nuts, spices and brown sugar and sprinkle over the top.

Bake in the oven for 40 minutes until the top is golden and the fruit tender. If the crust bakes before the fruit is ready, cover with foil and continue to cook. Serve with cream or custard.