

# Apple & pear buttermilk cobbler

# Apple & pear buttermilk cobbler

Preparation 30 mins | Cooking 1 hour 10 mins | Serves 6

4 Granny Smith apples  
3 just-firm Beurre Bosc pears  
¼ cup sultanas  
¼ cup caster sugar  
1 tsp vanilla extract  
1 tbs lemon juice  
1 tbs raw caster sugar  
Icing sugar, for dusting  
Reduced fat vanilla ice-cream, to serve

#### **Cobbler topping:**

60g butter, chopped  
1½ cups self-raising flour  
¼ cup caster sugar + 1 tbs extra for sprinkling  
Pinch salt  
125ml buttermilk (or use milk) + extra for brushing  
Icing sugar, for dusting

**STEP 1** Preheat oven to 180°C/160°C fan-forced. Grease a 7 cup (about 4-5cm deep) baking dish with butter.

**STEP 2** Peel, quarter and core apples and pears. Roughly chop into 3cm pieces. Place apples, pears, sultanas, sugar, vanilla and lemon juice into a medium saucepan. Toss to combine and cook, stirring occasionally, over medium heat for 10-12 minutes until fruit begins to soften. Spoon fruit mixture into prepared baking dish. Set aside to cool slightly.

**STEP 3** Meanwhile, to make cobbler topping, combine butter, flour, sugar and salt in a food processor and process until fine crumbs form. Gradually add buttermilk and process until a sticky dough forms. Transfer to a lightly floured surface and gently roll out to about 2cm thick. Using a 5cm pastry cutter (or use a drinking glass with a 5cm rim), cut out 8 rounds and arrange over fruit mixture. Brush with a little extra buttermilk. Sprinkle with extra sugar. Bake for 45-55 minutes until cobbler topping is puffed and golden. Stand for 5 minutes. Dust with icing sugar and serve with vanilla ice-cream.

