



## Sarah's Summer Cobbler

Sarah's Servings: 4 Sarah's skill: Easy, Baking time: 34 minutes

### Ingredients

#### Fruit Base

150g Strawberries  
150g Rhubarb  
150g Raspberries

#### Scone topping

230g Self Raising Flour  
1 tsp Baking Powder  
40g Unsalted Cubed Cold Butter  
40g Caster Sugar  
1 Large egg  
100ml Buttermilk (100ml milk + juice of half a lemon)  
2 Tbsp Demerara sugar

### Method

- Pre-heat the oven to 190 degrees centigrade (170 fan).
- Prepare the fruit by cutting the strawberries in half, slice the rhubarb into 1cm pieces and leave the raspberries whole.
- Put all the fruit into an oven proof dish approx 8" in diameter.
- Place the fruit in the oven and bake for 20 minutes until the fruit is soft but still holding its shape.
- Take out of the oven and set aside while you prepare the scone topping.
- Increase the oven temperature to 220 degrees centigrade (200C Fan)
- In a large bowl weigh out the SR flour, baking powder and butter.
- Rub the butter into the flour until you have a texture of fine breadcrumbs.
- Add the sugar and mix.
- In a measuring jug put the milk and the juice of half a lemon. Mix and leave to curdle.
- Add the egg and 3/4 of the buttermilk into the dry ingredients and bring together with a knife.
- Add enough of the remaining buttermilk until the dough comes together. I find it is best to use your hands at this stage so you do not add too much buttermilk. It needs to hold together and be slightly sticky.
- Tip the dough onto a lightly floured bench and roll out gently or flatten with your hands to about 2cm thick then cut out with a 5cm heart cutter.
- Place the scones on top of the fruit, brush with the remaining buttermilk and sprinkle on the demerara sugar.
- Bake for 12-14 minutes.
- Leave to cool slightly then serve with fresh or clotted cream. It is best eaten on the day it is baked.