

# Peach Cobbler



## Ingredients

2 x 410g cans sliced peaches, drained  
120g golden caster sugar, plus extra for sprinkling  
1 tsp ground ginger  
150g plain flour  
1 tsp baking powder  
½ tsp ground cinnamon  
150g butter, chilled and cubed, plus extra for greasing  
1 small egg  
vanilla ice cream, to serve

## Method

### STEP 1

Heat oven to 180C/160C fan/gas 4. Grease a baking dish with a little butter, then lay the drained peach slices in the base. Sprinkle with 2 tbsp of the sugar and the ground ginger and set aside.

### STEP 2

Tip the flour, remaining sugar, baking powder, cinnamon and a pinch of salt into a food processor. Whizz until combined, then add the cubes of butter, pulse until the mixture resembles breadcrumbs, then add the egg and continue to blitz until it comes together to make a thick dough.

### STEP 3

Spoon the dough in dollops on top of the peaches, creating a good covering, but leave some gaps for the dough to spread into. Sprinkle with a little caster sugar then bake for 40 mins, until golden. Serve with scoops of vanilla ice cream.