

Easy tinned fruit cobbler

Ingredients

Tin fruit pie filling or tinned stewed fruit (low sugar or no added sugar)
4oz/100g self raising flour (white or wholemeal)
½ tsp. baking powder
1oz/25g margarine (olive/sunflower/low fat)
1oz/25g sugar
2 tbsp. milk

Plus **one** flavouring e.g.:

1oz/25g chocolate chips
Grated rind lemon/orange
1oz/25g dried fruit
½ tsp. mixed spice
1oz/25g chopped fudge

Method

1. Spread fruit evenly in base of ovenproof dish
2. Sieve flour and baking powder into large mixing bowl
3. Add marg. And cut into smaller pieces with a round-bladed knife.
4. Rub in with fingertips until like breadcrumbs
5. Stir in sugar and flavouring
6. Add just enough milk to make a soft dough that can be handled (stir in with round-bladed knife)
7. Knead gently on a floured surface and roll small dough balls using hands
8. Place evenly over fruit.
9. Bake about 15 mins elec.220oc/ gas 7 until well risen and golden brown.