

Peach Cobbler Recipe

The base of this pudding is:-

2 tins of sliced peaches, one of the tins include the syrup, the other strain and only add the peaches
2-4 apples peeled, sliced and cored
A handful of raisins, or wild fruits you have managed to gather.

Add this lot into a cast type Dutch oven, as the whole cake will rise better over the fire due to the heat from all sides, also using embers on top of the lid.
As the fruit starts to cook add brown sugar to taste, I like two tablespoons or there about.

The top is like a sponge mix so there's various ways of doing it, but I just use a bannock mix as its easy to carry and can also be made into a scone type cake or bread depending on the way you feel and extra ingredients gathered.

But the magic extra ingredient is an egg or two, which helps it rise and taste a bit richer. Proper cake!

For your bannock mix try this:- (part size for mine is about a 400ml cup)

3 parts flour
1/2 part milk
1/2 part suet
1 tsp salt
1 tsp baking powder
1 tsp sugar

Mix it into a thick yogurt type thickness by adding water, and then add the lot to the boiling fruit in the pot.

Cook for about 45 mins checking the top isn't burnt now and then till you get a feel for the cook time. Check its cooked through by popping in your knife into the sponge. If there's runny uncooked mix, give it longer till it comes out dry.

Serve with cream or custard if you have it, and homemade hazelnut toffee for that added extra for sweet fans!