



Apricot Cobbler

Serves: 4

Cooking: 1hr

Difficulty: Easy

Ingredients :

- 200g Selati Demerara sugar (plus 4 Tbs for the top)
- 115g butter, at room temperature
- 125g self-raising flour
- 235ml milk
- 1 tsp vanilla
- 2 (410g) cans apricot halves
- Vanilla Ice cream to serve

Methods :

- Preheat oven to 180°C.
- Cream together the Demerara and butter.
- Mix in the flour, milk and vanilla until smooth then pour into a 20cm round pie dish.
- Pour apricots and 1 cup of their canning juice over the top of the batter.
- Sprinkle with the 4 Tbs Demerara sugar then bake for 25 to 30 minutes in the preheated oven, until golden brown and the sponge is cooked through.
- Serve with a scoop of ice cream