

# Rhubarb Cobbler

600g rhubarb, cut into 4cm pieces  
150g soft light brown sugar  
½ lemon, juiced  
1 tablespoon cornflour  
2 tablespoons demerara sugar  
Ice cream or double cream, to serve

## COBBLER

150g self-raising flour, plus extra for dusting  
75g soft light brown sugar  
1 teaspoon cinnamon  
50g butter, cold and cubed  
50g crème fraîche

Heat the oven to 200C. Put the rhubarb into a 20cm x 30cm baking dish with the light brown sugar, lemon juice and cornflour, and toss. Cover with foil and roast for 15 minutes until the rhubarb is soft. Meanwhile to make the cobbler, tip the flour, sugar, cinnamon and butter into a food processor. Pulse until the butter has mixed into the flour, then add the crème fraîche and pulse again. Add 1-2 tablespoons of cold water to the mixture, pulsing until a dough forms. Roll the dough out on a lightly floured work surface to a rough 20cm x 30cm rectangle, then use an 8cm round cutter to cut circles from the dough, re-rolling the offcuts to minimise waste.

Remove the foil from the baking dish and dot the cobbler circles all over the dish, overlapping some, and leaving a few gaps at the sides for the syrup to bubble up. Sprinkle with the demerara sugar and return to the oven for 20 minutes or until the top is golden brown. Spoon into bowls and serve with ice cream or double cream.

