

St. Paul's Cooking Class Crew

Cobbler Recipe

Prep time: 15-20mins

Cooking time: 15-20mins

Serves: 6

Ingredients

- 300g self-raising flour
- $\frac{3}{4}$ tbsp baking powder
- 125g mature cheddar, grated
- 1 $\frac{1}{2}$ tbsp fresh thyme, roughly chopped (optional)
- 160ml plain yogurt
- 3 large eggs

Method:

1. Heat the oven to 220C/200C fan/gas 7.
2. For the cobbler, in a large bowl, mix the flour, baking powder, cheddar, thyme, and plenty of seasoning.
3. Add the yoghurt and 2 eggs and stir until combined.
4. Bring the mix together into a dough using a cutlery knife.
5. Knead very lightly on a clean work surface, then form into a sausage shape about the width of a large cucumber.
6. Slice evenly into six rounds and arrange on top of the goulash.
7. Beat remaining egg and brush a little over the cobbler to glaze.
8. Bake for 15-20 mins until golden and cooked – you can tell by lifting one to see if the mixture has set beneath.
9. Serve with the cooked cabbage on the side, if you like.