

Beef & Bean Cobbler

200g Minced Beef
1 Onion - peeled and chopped
1-2 Carrots - chopped
50g Mushrooms - sliced or quartered
1 Beef stock cube/pot
1 Large tin Baked Beans
1-2 Tblsp gravy granules
Salt and pepper

Topping

200g SR Flour
50g Margarine
1 Tsp mixed herbs
Egg & milk to bind

Method

1. Place the onion and carrots into a saucepan with the stock cube/pot and water. Boil for 10 mins. Season to taste.
2. Add the minced beef, mushrooms and baked beans.
3. Simmer for 20 minutes.
4. Add the gravy granules and stir until thickened.
5. Place into an ovenproof dish.
6. Rub the marg into the flour until like fine breadcrumbs. Add the herbs. Bind to a soft dough with egg and milk.
7. Knead the dough gently and roll until 1.5cm thick. Cut into circles and place on top of the meat overlapping them slightly.
8. Glaze the top of the scones.
9. Place in oven (200°C, gas 6) and bake until golden brown.

Fruit Cobbler

500g Baking apples/Rhubarb/gooseberries
75g-100g Sugar
1 Tblsp Water

Topping

200g SR Flour
50g Margarine
50g sugar
Egg & milk to bind

Method

1. Peel, core and chop the apples/slice rhubarb/top+tail gooseberries
2. Stew the fruit with sugar and place in an ovenproof dish.
3. Rub the marg into the flour and sugar until like fine breadcrumbs.
4. Bind to a soft dough with egg and milk.
5. Knead the dough gently and roll until 1.5 cm thick.
6. Cut into circles and place on top of the fruit overlapping them slightly.
7. Glaze the top of the scones.
8. Place in oven (200°C, gas 6) and bake until golden brown.
9. Serve with custard, cream or ice cream.