

# Nectarine Cobbler

**Filling**
1 kg ripe nectarines
1/3 cup plain flour
3/4 cup caster sugar
1 teaspoon cinnamon
1 vanilla bean
2 tablespoons lemon juice
**Topping**
2 1/4 cups plain flour
1/4 cup caster, plus extra for the top.
1 tablespoon baking paper
115 grams butter, chilled and cubed
1 egg
3/4 cup thickened cream, plus extra for brushing.

**To make the cobbler-** preheat your oven to 200 degrees c. lightly grease a baking dish with a little butter (I used a large pie dish).

Remove the stones from the nectarines and cut fruit into quarters.

Stir the sugar, flour and cinnamon in a large bowl, split the vanilla bean length ways and scrape in the seeds, mixing to disperse. Add the nectarines pieces and lemon juice and gently toss to coat with the flour mixture. Set aside while you making the topping, stirring occasionally.

To make the topping add the flour, sugar and baking powder to a large bowl and stir with a wooden spoon. Add the cubed butter and rub in with your fingertips until the mixture resembles coarse breadcrumbs.

Mix in the cream and egg until the dough just comes together.

Give the nectarine mixture a stir and spread over the bottom of the prepared baking dish.

Using your hands scoop out a quarter of the dough at a time and form into rounds, place the rounds over the fruit filling spacing evenly.

Lightly brush the tops of the dough with cream and sprinkle with some extra sugar.

Bake the cobbler for about 50 minutes until the top has risen and is golden brown. If the topping is browning too quickly cover with some foil.

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