

New England Fruit Cobbler

Filling:

- 600 g peaches
- 1 tsp brandy
- 1 T cornstarch
- 3 T sugar
- Pinch of salt
- ½ tsp cinnamon



Topping:

- 170 g unsalted butter, room temperature
- 100 g sugar
- 1 large egg
- 1 tsp lemon zest
- 130 g plus 2T flour
- ¾ tsp baking powder
- ¼ tsp salt

Filling:

1. Preheat to **190°C**
2. Mix **cornstarch**, **sugar**, **salt** and **cinnamon** in medium bowl.
3. Toss prepared **fruit** with **brandy**.
4. Place fruit in 23-cm round baking pan.
5. Cover with topping and bake until golden, **about 30 minutes**.

Topping:

1. Mix **flour**, **baking powder** and **salt** in bowl. Set aside
2. Beat **butter** and **sugar** until well blended.
3. Beat in **egg** and **flour** mixture and stir until just combined.
4. Drop batter onto prepared fruit by heaping tablespoon.