

Morello cherry cobbler with dollop cream

Serves 4-6

Ingredients

250g self-raising flour

2 eggs

Pinch salt

2 tbsp White cater sugar

100ml Full cream milk

125g butter

1 jar of pitted Morello cherries

Dollop cream to serve

Method

- In a large bowl rub the butter into the flour so that it resembles a fine crumb
- Add the salt and sugar, combine
- Add the eggs and milk and whisk together to form a batter
- Set aside
- Check the cherries for stones and lay into the base of your pot
- Pour the batter over the fruit covering completely, place the lid onto your baking pot and transfer to your campfire using a tripod and chain set up to hang the pot above the heat. Take care not to have the fire coals too close to the pot. Cook for around 20-40 minutes depending on the heat of your fire.
- You can also cook it in your conventional oven at 180oC for 25-30 mins (lid off)
- To serve – spoon onto dessert plates with a large dollop of dollop cream
- Note; Our fruit was super ripe and sweet if your fruit is tart you may need to add a sprinkle of sugar over the fruit before covering with the batter

