

Sticky Peach Cobbler Pudding



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It's almost sticky toffee pudding meets buttery peach cobbler with a tender peach sponge soaked in a sticky toffee sauce for the gooiest pudding. Covered in crunchy buttery crumble, this pudding is the perfect marriage of two gorgeous desserts.

Ingredients

Sponge

- 360g self-rising flour
- 1/4 tsp bicarbonate soda
- 1 tsp baking powder
- 150g light brown sugar
- 100g yoghurt, room temperature (soya yoghurt or 5% fat greek yoghurt)
- 100g oil (vegetable or light olive oil)
- 360ml milk (soya or semi-skimmed/whole cows milk)
- 1 tbsp apple cider vinegar
- 1/2 tsp salt
- 2 peaches, stones removed and blended into a puree
- 2 tsp cinnamon
- 1/2 tsp ginger
- 1/4 tsp nutmeg

Instructions

1. Start by making the jam. In a small saucepan combine the water and cornflour. Add in the fruit and sugar then bring to a gentle simmer. Remove from the heat and transfer to a jar. Pop this into the fridge to thicken and cool.
2. Next make the crumble. Cut the butter into cubes and place in a mixing bowl with the flour. Rub the butter into the flour until it resembles breadcrumbs, then stir in the sugar. Pop into the fridge for 30 minutes.
3. Next, preheat the oven to 170 C Fan.
4. Arrange the crumble on a lined baking tray and pop into the oven for 20 minutes or until golden and crispy. Leave to cool.
5. Next, line and lightly grease a square baking tin (9 inch)
6. Mix together milk and vinegar - set aside to thicken to create a buttermilk.
7. Once thickened pour into a large mixing bowl and then add in the remaining wet ingredients.
8. Using a sieve, sift in the dry ingredients.
9. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not

Toffee Sauce

- 100g light brown sugar
- 100g dairy / dairy free butter
- 120g dairy / dairy free double cream

Peach Jam

- 5 peaches, pitted and cut into pieces
- 50g sugar
- 50ml water
- 2 tbsp cornflour

Crumble

- 150g plain flour
- 100g dairy / dairy free butter
- 85g light brown sugar

rise.

10. Pour half the batter into the tin then cover with the jam. Cover with the remaining batter and bake for 30-40 mins (all ovens are different but the sponge should be well-risen and spring back when touched)

11. Whilst the sponge is baking, make the toffee sauce.

12. Add sugar and butter to a saucepan and melt together on medium to high heat, stirring all the while until bubbling. Remove from heat, pour in the cream and mix. Allow to cool and thicken.

13. Leave the cake to cool for 10 mins before poking holes into the cake.

14. Pour the sauce over the sponge and cover with the crumble. Leave this to soak in for at least 20 minutes before serving.

Notes

All ingredients at room temperature for best results.

