

Peach Cobbler Muffins



Makes 12

Prep 25 mins

Cooking 35 mins

Easy

Ingredients

150g butter, chilled and cubed

200g self-raising flour

150g golden caster sugar

150ml buttermilk or milk

1 large egg

1/2 tsp vanilla extract

1/2 tsp baking powder

2 small peaches, 1 halved, stoned & finely chopped, 1 halved, stoned & thinly sliced

1. Heat the oven to 180C/ 160C Fan/ Gas 4. Line a 12 hole muffin tin with 12 muffin cases.
2. To make the batter, whizz the butter, flour, sugar and a pinch of salt to breadcrumbs in a food processor. Tip 1/4 of this into a small bowl, then transfer the remaining mixture to a separate bowl and mix in the buttermilk followed by the egg and vanilla extract until combined. Fold in the ground almonds, baking powder and chopped peach to make a very soft, spoonable dough.
3. Divide between the muffin cases, then fan out the peach slices over the top of each muffin, followed by a sprinkle of the reserved flour mixture.
4. Bake the muffins for 30 - 35 mins or until risen and golden, and a skewer poked into the middles comes out clean. Cool on a wire rack until just warm, then serve with crème fraîche, if you like