

Rhubarb and Quince Cobbler with Rosewater and Cardamom



Ingredients:

- 8 quinces
- 3 cup (660g) caster sugar
- 6 cups water
- 1 strip lemon rind
- 6 stems rhubarb (375g), cut into 5cm lengths (or can use apple)
- 3 tablespoons lemon juice
- 3 teaspoons rosewater
- 3 cups self-raising flour
- 2/3 cup caster sugar
- large pinch salt
- 1 teaspoon cardamom
- 300 grams butter, chopped
- 1/2 cup buttermilk
- 1 teaspoon vanilla extract

1. Peel and core quinces; cut each quince into six or eight wedges.

2. Stir sugar, the water and rind in a large saucepan over low heat until sugar dissolves; bring to the boil. Add quince. Reduce heat to low; simmer, covered, 1 hour. Uncover; simmer, stirring occasionally, 1½ hours or until quince is tender and syrup is rosy-pink in colour.

3. Preheat oven to 180°C/350°F. Grease 3 x 2-litre (8-cup) ovenproof dishes.

4. Using a slotted spoon, remove quince from syrup; place in dish with rhubarb. Add juice, rosewater and enough syrup to quince mixture to almost cover fruit.

5. Make topping by sifting flour, sugar, cardamom and salt into a large bowl; rub in butter with fingertips. Make a well; add combined buttermilk and extract. Use a butter knife to "cut" milk mixture through dry ingredients to a soft, sticky dough.

6. Drop spoonfuls of topping over hot fruit

7. Bake cobbler 1 hour or until top is browned.

Serves 8 at home or 25 tastes in the classroom.